

Avocado Soup (Serves 4)

By Joan Dewar

2 ripe avocados, peeled & pitted
2/3 tsp chopped garlic
4 green onions chopped
1½ cups chicken stock
1 cup ice cubes
½ cup whipping cream
1 Tbsp lime juice
½ tsp Worcestershire Sauce
Salt & Pepper



Garnish: ½ cup chopped, red onion, ½ cup chopped tomato, chile oil, cilantro leaves or crushed tortillas, to taste

Blend avocado, green onions, garlic & chicken stock in blender. Puree until smooth.
Add ice, blend again, remove from blender
Stir in cream, lime juice & Worcestershire Sauce.
Season well with salt & pepper.
Garnish & serve.