

Dan Ralston's Kitchen

Iced Guacamole Soup

Serves 8

- 2 large ripe avocados
- 5 cups chicken stock or canned broth
- 1 1/2 Tbsp. mayonnaise
- 2 cups heavy cream
- 3/4 cup ripe tomatoes, peeled, seeded, and coarsely chopped
- 1/4 cup Bermuda (or sweet white) onion, peeled and finely chopped
- 1 tsp. chili powder
- 10 drops tabasco (or to taste)
- 2 Tbsp. lemon juice

This recipe comes from the N.Y. Times Bread and Soup Cookbook and was picked by Liz as a starter for our Paella on the grill gourmet club dinner.

Peel, seed and chop the avocados. Reserve 3/4 cup. Place pit and lemon juice in the reserved avocado and refrigerate. Place remaining avocado in blender or food processor with 1/4 cup chicken broth. Blend until smooth. Add the remaining chicken broth and mix thoroughly. Place in a glass or enamel pot and bring slowly to a boil. Lower heat immediately and simmer over very low heat for 5 minutes then cool. Combine the chopped tomato and onion and refrigerate. In a small bowl whisk the cream, a little at a time, with the mayonnaise until smooth and add to the avocado/chicken broth mixture. Chill well. Just before serving add the reserved chopped avocado (discard pit), the tomato/onion mixture, chili powder, and tabasco. Serve in chilled bowls or cups with a slice of lemon.

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