

CHILLED AVOCADO SOUP (with Fresh Ginger and Lime Cream)

¼ c. butter
1 c. onion, finely chopped
2 ½ t. fresh ginger, peeled, grated (about 1 oz.)
2 lg. ripe avocados, peel, mash
4 t. fresh lime juice
1 ½ c. chicken stock
½ t. pepper
1 green onion, finely chopped
½ c. half & half
Salt to taste
Pepper to taste

Melt butter in a saucepan. Add onions sauté about 4 minutes, until softened. Add ginger. Continue cooking 2 minutes. Add avocado, lime juice, and chicken stock. Whisk to combine. Simmer over medium-low heat about 5 minutes. Add green onion. Transfer soup to a blender and puree (in batches if necessary) until very smooth. Stir in half & half, salt, and pepper. Chill thoroughly before serving.

LIME CREMA

¼ c. sour cream
2 t. fresh lime juice
¼ t. garlic, minced
¼ t. salt

Stir together sour cream, lime juice, garlic, and salt. When soup has chilled garnish each portion with a generous dollop of crema.