

Tasty Recipes for You to Try



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Cold Avocado Cucumber Soup

Serves 6-8

Shared by:
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Ingredients:

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|--|---------------------------|
| 2 ripe Haas avocados, cubed | Juice of 1 lime |
| 2 small seedless cucumber (not peeled), sliced | Salt and pepper to taste |
| 1 1/2 C. good chicken broth | Cayenne pepper (optional) |
| 3 green onions, chopped | 3/4 C. Half and Half |
| 1 garlic clove | Sour cream (for garnish) |
| 1 tsp. lime zest | |

Directions:

1. In a blender, puree first eight ingredients. Note: cayenne pepper is optional, so use it to suit your taste.
2. Gradually add half and half, blending until you get your desired consistency. If consistency is too thick, add more chicken broth. This can be done the day before if you are planning a dinner and want to do preliminary cooking.
3. Serve chilled in a mug or bowl. Top each serving with a garnish of sour cream, a sprinkle of paprika and a sprinkle of chopped green onions. This soup works great as a cool summer appetizer.