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Avocado Soup Recipe

Sat, 12/01/2012 - 01:09 -- Miss Lady Bug

Introduction:

Avocado soup has a smooth, velvety-texture which makes a great first course, and pairs well with any Mexican dish.

This recipe incorporates a delicious combination of flavors which includes lemon, sherry, and hot sauce to really liven it up.

Preparation:

Saute onion and garlic in olive oil until translucent, about four minutes. Add broth and dill. Bring to a boil, lower heat, and simmer for ten minutes. Set aside to cool.

In a blender, add the avocado, lemon juice, sherry, hot sauce, and cooled broth with sauteed vegetables. Blend until smooth. Add salt and pepper to taste. Serve warm or chilled.

Optional: Garnish individual servings with a dollop of sour cream, and your choice of fresh chives, cilantro, or parsley.

Enjoy!

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Preparation:

[bake](#) [2]

Recipe Type:

[appetizers](#) [3]

Ingredients:

½ small onion, chopped

2 garlic cloves, minced

¼ cup olive oil

32 ounce chicken broth

½ teaspoon dill, dried

4 medium avocados, peeled, pitted, quartered

2 teaspoons lemon juice

2 tablespoons cream sherry

1 teaspoon hot pepper sauce

salt and pepper to taste

sour cream (optional)

herb garnish (optional)

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Links:

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[2] <http://kgi.org/preparation/bake>

[3] <http://kgi.org/recipe-type/appetizers>