

Avocado Soup

(Serves 12)

Have to make in 3 batches so it fits in blender...

Single batch follows...

1 large ripe avocado
2 cups beef broth
1 cups sour cream
½ tsp Chili powder
½ tsp salt
½ tsp pepper
1/3 large onion, grated
Dill for garnish

1. Peel avocado, place in blender.
2. Add broth, sour cream blend until smooth
3. Add next 4 ingredients, blend well
4. Chill thoroughly
5. Serve garnished with dill.

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Chiabatta Bread

From Brookshire Brothers

Black & Green Olive and Sun Dried Tomato

Place end in soup

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