

## Gingered Carrot Soup

4 large firm-ripe California avocados  
6 cups carrot juice  
2 tsp salt  
10 tsp lime juice  
5 tsp finely grated peeled fresh ginger  
2 pinch of curry powder

- Quarter avocados, then pit & peel
- Puree 2 avocado with carrot juice, salt, 8 teaspoons lime juice, and 4 teaspoons ginger in blender until very smooth.
- Cut remaining 2 avocados into ¼ inch dice. Gently toss the remaining teaspoon of lime juice, ½ teaspoon ginger, curry powder, and 2 pinches of salt.
- Serve soup garnished with seasoned avocado dice.

WNK  
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