



Creamy Avocado Soup

3 avocados, quartered
1/2 cup coarsely chopped fresh cilantro
1/4 cup coarsely chopped onion
1/4 cup coarsely chopped green onions
1/4 cup coarsely chopped fresh parsley
1 to 3 tablespoons lime juice
1 teaspoon chili powder
1 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon ground cumin
1/4 to 1/2 teaspoon hot sauce
1 (32-ounce) container chicken broth
1 (16-ounce) container sour cream*

Process avocado in a blender or food processor until mixture is smooth, stopping to scrape down sides. Add chopped cilantro and next 9 ingredients, and process until mixture is smooth, stopping to scrape down sides. Pour into a large bowl; stir in chicken broth and sour cream. Cover and chill 3 hours.

* 1 (16-ounce) container light sour cream may be substituted.

Yield: Makes 8 cups