



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