



Cold Avocado Soup

Recipe by Stephen Pavy

Suggested wine

2006 Joseph Phelps Vineyards Sauvignon Blanc

2006 Joseph Phelps Vineyards Viognier

Serves: 8

Easily made ahead of time.

As a passed appetizer, this will serve 16 in smaller “shot-style” glasses.

4 large, ripe unblemished avocados (or 6 smaller)

3 cups low sodium chicken broth

1 cup sour cream

Salt and freshly ground pepper (preferably white) to taste

Grated zest of 1 lemon

Remove flesh from avocados.

Blend in food processor, using some chicken broth to make blending easier. (I find it very convenient to use a hand-held immersion blender rather than a large Cuisinart for this recipe.)

Add remaining chicken broth and sour cream and blend until smooth.

Add salt and pepper to taste.

Chill thoroughly and serve.

Sprinkle a small amount of grated lemon zest on each serving. Alternatively, you can also have a small dollop of thinned-out sour cream on top as well.