

BROOKS TROPICALS

# FOOD SERVICES

*culinary delight*

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*Recipes*

FEATURING SLIMCADO AVOCADOS



## RECIPE SUMMARY

Servings: **4**

Prep Time: **10 mins.**

Cook Time: **10 mins.**

Source:

[www.brookstropicals.com](http://www.brookstropicals.com)

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## Chilled SlimCado Avocado Soup

### INGREDIENTS

- |                                      |                                       |
|--------------------------------------|---------------------------------------|
| <b>2 ripe SlimCado avocados</b>      | <b>4 cup chicken stock</b>            |
| <b>1 large onion, finely chopped</b> | <b>1/2 cup sour cream</b>             |
| <b>1 small clove garlic, minced</b>  | <b>1/2 cup light sweet cream</b>      |
| <b>1 tablespoon fresh lime juice</b> | <b>salt and white pepper to taste</b> |
| <b>2 tablespoons sweet butter</b>    |                                       |

### INSTRUCTIONS

1. Heat butter in saucepan. Add onion and garlic. Simmer and stir until onion is a light brown. Refrigerate.
2. Peel SlimCados, discard pits and cut into cubes. Toss with lime juice to prevent discoloration.
3. Place avocados, onion and garlic and half the chicken stock in a blender. Puree and gradually add remaining stock and sour cream and light sweet cream. Blend until smooth.
4. Add salt and pepper to taste.
5. Cover and refrigerate until thoroughly chilled.