

Chilled Spicy Avacado Soup

1 Tbsp butter
2 onions chopped
2 celery stalks chopped
1 large garlic clove minced
1 jalapeno pepper chopped
1 Tbls fresh tarragon or ½ tsp dried tarragon
1 tsp dill
½ tsp cumin
2 packages of vegetable boullion
16 ounces water
2 large ripe avacados
2 Tbsp freshly squeezed lime juice
several dashes of cayenne pepper

Melt butter in large saucepan, add onions, garlic, jalapeno, tarragon, dill, cumin and cayenne. Cook until onions soften. Dissolve boullion in two cups of boiling water. Add onion mixture to boullion, cover and simmer for 10 minutes. Cool mixture or refrigerate depending on how cool you would like the soup. Just before serving, cut avacados and remove pit. Place avacado meat in blender, add lime juice and some of the broth mixture. Blend until smooth. Transfer puree into bowl and stir in the rest of the broth after it too has been pureed. Add salt and pepper as needed serve hot or cold.