

Tried 4th of July 2014
Great seller
Blended in 5 avocados to a double batch
Garnished with scallions, jalapenos, and sour cream

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Twelve Cold Soup Recipes

Adaptable recipes that can be made with the vegetables and fruits of summer, or whatever is in your fridge. [Related Article »](#)

SMOOTH

CHUNKY

CREAMY

SWEET

Avocado Vichyssoise

Ingredients

- Butter
- Avocado
- Potatoes
- Leeks
- Stock
- Cilantro.

Preparation

Melt 2 tablespoons butter in a large pot. Add 3 peeled and cubed potatoes and 3 trimmed and chopped leeks. Cook for about 3 minutes, stirring, until softened. Add 4 cups stock. Boil, cover, lower the heat and simmer until vegetables are tender, about 20 minutes. Purée, then let cool. Stir in coarsely chopped flesh of 1 or 2 avocados before serving. Garnish: Chopped cilantro.