



CINCO DE MAYO

CHILLED AVOCADO SOUP WITH SERRANO FLAVORED CRABMEAT

3 ripe avocados

⅓ cup peeled cucumber purée

1 cup light chicken stock

1 pint fat free buttermilk

½ lb fresh lump crabmeat (cleaned)

1 lime, juiced

1 serrano pepper (finely diced)

2 Tbsp red bell pepper (finely diced)

2 Tbsp cilantro (coarsely chopped)

Fine sea salt and fresh ground pepper (to taste)

Yucatan Sunshine Habanero Pepper Sauce (to taste)

Cut avocados in half and remove pits. Scoop out the flesh and put in a blender, add half of the lime juice, cucumber puree, ½ the buttermilk and chicken stock, a pinch of salt and pepper, and a little hot pepper sauce. Pulse the blender slowly to puree everything. Add more buttermilk and chicken stock until you receive a smooth consistency. Adjust the seasoning to your taste (avocado does need some salt added). Refrigerate for an hour. Mix crabmeat with some lime juice, serrano pepper, red pepper and pinch of salt and pepper. Ladle the soup into chilled bowls, put a tablespoon of crab mixture on top, and sprinkle chopped cilantro to finish.

(Makes 6 servings.)

Laura Bush