



### Gazpacho with Mexican Avocado Cream

Makes 6 to 8 servings

Prep: 15 minutes, Chill: 1 hour

- 1 (46-ounce) bottle spicy-hot vegetable juice
- 1 1/2 cups finely diced tomato
- 1 English cucumber, diced
- 1 yellow bell pepper, diced
- 1 medium red onion, diced
- 3 tablespoons fresh lime juice
- 1 cup chopped peeled *Avocados from Mexico*
- 1 whole *Avocado from Mexico*
- Avocado Cream (recipe follows)

**1.** In a large nonaluminum bowl, combine vegetable juice, tomato, cucumber, bell pepper, onion, lime juice, and 1 cup chopped avocado. Cover, and chill 1 hour or overnight.

**2.** Peel, pit, and chop whole avocado. Serve gazpacho in individual bowls. Top evenly with Avocado Cream and chopped avocado.

### Avocado Cream

Makes about 2 cups

Prep: 10 minutes

- 1 1/2 cups sour cream
- 1 *Avocado from Mexico* peeled, pitted, and mashed
- 2 tablespoons lime juice
- 1/4 teaspoon sea salt

**1.** In a small bowl, stir together sour cream, mashed avocado, lime juice, and salt.