

Chilled Avocado Soup with Charred Tomato

The Fat Canary

For Soup:

**4 ea avocados
1/2 cup sour cream
1 qt half and half
2 T freshly squeezed lime juice
1/4 t toasted cumin seed
1 t honey
salt and pepper to taste**

Combine all ingredients and blend until smooth. Keep refrigerated until ready to serve.

For Charred Tomato:

**4 ea tomatoes, peeled, halved and seeded
1 ea small onion, cored and sliced
2 T red wine vinegar
1 T balsamic vinegar
1/4 cup olive oil
salt and pepper to taste**

Season tomato and onion with salt and pepper. Char over high heat on grill. Cool, chop and combine all ingredients.

**Chef Tom Power, Jr.
May 6, 2006**