

# Avocado Crab Soup

Printed from Avocado Recipes at <http://www.avocadorecipes.net/>

*Never had avocado in a soup? It's a surprisingly delicious vegetable served up in a warm, comforting soup.*

## Ingredients:

½ pound cooked crabmeat  
4 ripe avocados, peeled, pitted, chopped  
4 tablespoons butter  
1 medium onion, finely chopped  
1 tablespoon all-purpose flour  
2 cups heavy cream  
4 cups chicken stock  
Salt and black pepper, to taste

## Directions:

- 1) Mash crabmeat and avocados together in a medium bowl; set aside.
- 2) Melt butter over medium heat in a medium saucepan; add onion and cook until softened, stirring occasionally, about 4 minutes.
- 3) Add flour to saucepan; cook until color turns golden, about 2 minutes, stirring constantly. Add cream and bring to a boil, stirring, about 3 minutes. Simmer until mixture thickens, stirring occasionally, about 3 minutes. Whisk in stock; simmer until thickened, stirring.
- 4) Add reserved crabmeat mixture to saucepan; whisk well to combine. Simmer until mixture is smooth and thick, about 5 minutes, stirring occasionally. Season to taste and serve warm.