

upclose & tasty

Alligator Pear (Avocado) Soup with Crab and Corn

Inspired from Mark Bittman's "How To Cook Everything Fast"

Ingredients

3 medium avocados

1-2 limes

3 cups almond milk (or regular milk, if desired)

1/2 teaspoon chili powder, or more to taste if desired

2 ears fresh corn

1.5-2 cups lump crabmeat

4 scallions, finely chopped

Hot sauce (Cholula)

Salt and pepper

Preparation

- 1. Add the avocado flesh, 3 cups of almond milk, 1/2 teaspoon chili powder and a sprinkle of salt to a blender. Squeeze the juice of 1 lime and blend until smooth.*
- 2. Place the blender in the freezer.*
- 3. Place corn on stove top or grill to char some of the kernels.*
- 4. Cut the kernels off the cob.*
- 5. Pick through the crab meat and discard any shells.*
- 6. Place crab, corn and scallions in a medium bowl. Squeeze the juice of 1 lime, a dash (or more) of hot sauce, sprinkle with salt and pepper and toss to combine.*
- 7. Pull the blender from the freezer, taste, and adjust seasoning, if needed.*
- 8. Fill small bowls half way with avocado soup (a little goes a long way).*
- 9. Top each with the crab mixture and sprinkle with additional pepper or hot sauce, if desired.*

Enjoy!