

AGUA FRIA AVOCADO SOUP



Puree avocados and chicken broth in a blender. Season to taste with salt and pepper. Slowly stir in cream. Chill. Add cognac and sherry just before serving.

Makes 4 servings

2 large avocados, diced
2 cups chicken broth
Salt and pepper
2 cups whipping cream
2 tablespoons cognac
2 tablespoons sherry

GADSONIA GAZPACHO

Gadsonia, one name tossed around for Arizona Territory, recognized James Gadsden, the United States Minister to Mexico. He negotiated the 1853 Gadsden Purchase, in which the United States bought 30 million acres from Mexico at about 33 cents an acre, adding Arizona's southern half.



Mix celery, bell pepper, onion, cucumber, tomatoes, tomato soup, water, juice, salad dressing, vinegar, salt, and pepper. Season to taste with garlic salt, Tabasco, and Worcestershire sauce. Refrigerate at least 4 hours to blend flavors.

Makes about 8 servings

1 cup celery, chopped
1 cup green bell pepper, chopped
1 cup onion, chopped
1/2 cup cucumber, chopped
1 cup tomatoes, chopped
1 (11-ounce) can condensed tomato soup
1 soup can water
1 (12-ounce) can vegetable juice
1 tablespoon Italian salad dressing
1 tablespoon wine vinegar
1/4 teaspoon salt
1/8 teaspoon pepper
Garlic salt
Tabasco
Worcestershire sauce