

# CHILLED TOMATO & AVOCADO SOUP

*Overnight Recipe.*

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## Ingredients

3 pounds Heirloom  
Tomato = about 4 Cups  
“juice”  
4 teaspoons Sherry  
Vinegar  
4 teaspoons Sugar  
4 teaspoons Salt  
1 or 2 Avocado  
1 Lime, for juicing  
Hepp’s Flavored Salt  
for garnish  
Olea Extra Virgin Olive  
Oil for garnish

## Directions

Core Tomatoes and chop into roughly ½ inch dice.  
Use a food mill to crush the flesh and separate skin and seeds. (If not using a food mill, skin and seed Tomato and then chop flesh finely saving any juices to incorporate together)  
For each Cup of “juice” add a teaspoon each of Vinegar, Sugar and Salt.  
Allow to chill overnight in a *glass* bowl to develop flavor.  
For each serving, slice Avocado in half and remove the pit and then use a large spoon to remove the flesh- place upside down in a shallow soup bowl.  
Pour Tomato soup around the Avocado without overfilling and then garnish with a squeeze of Lime Juice and Hepp’s flavored salt, such as 7-Fire Smoked, and pour EVO around.  
Serve with a fork & spoon.