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# Chicken Consomme` with Avocado

*Susan Mikell Mills*

*Party Recipes from the Charleston Junior League - 1993*

**2 1/2 cans (14-1/2 ounce ea) chicken broth**

**2 avocados, peeled and thinly sliced**

**2 lemons, sliced**

**1/2 cup dry sherry**

**1/2 cup chopped parsley**

In a large saucepan, heat the chicken broth (do not let it boil).

Place slices of the avocado in the bottom of each soup plate. Top with two slices of lemon.

Pour the chicken broth over the avocado and lemon. Add 1-1/2 tablespoons of sherry to each bowl.

Sprinkle chopped parsley on top.

Yield: 4 to 6 servings

**Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 914 Calories; 66g Fat (67.7% calories from fat); 23g Protein; 48g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 1980mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 2 1/2 Fruit; 12 Fat.*