

Especially



Creamy Shrimp and Avocado Soup and Luscious Pineapple Dessert are specialties for a Mother's Day supper.

Family Weekly Cookbook / **MELANIE DE PROFT**
Food Editor

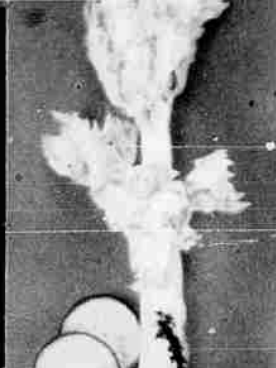
Creamy Shrimp and Avocado Soup

TO PREPARE: 20 MIN.

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| 2 cans condensed cream of asparagus soup | 1 teaspoon curry powder |
| 2 cans frozen condensed cream of potato soup | 2 cups cooked shrimp, cut in pieces |
| 2 soup cans milk | 1 avocado, peeled and diced |
| 2 soup cans cream | 2 tablespoons chopped chives |

1. Put soups into top of double boiler or into large heavy saucepan. Blend in milk and cream. Heat over boiling water (or very low heat if cooked in saucepan) until frozen soup is thawed; stir occasionally to blend well.
2. Blend curry powder with a spoonful of the soup and stir into soup in double-boiler top. Mix in the shrimp. Heat thoroughly and pour into soup tureen. Add avocado and chives. Serve at once. *About 10 servings*

Note: Served cold, this soup is delicious, too. Reheating this soup is not advisable as there is danger of curdling.



Any
spring
vegetable
worth its
salt is worth



When it rains it pours

