



Ingredients

12 ounces tomato juice

1 can tomato soup

8-ounce block cream cheese

3 tablespoons unflavored gelatin

½ cup water

¾ cup chopped bell pepper

¾ cup chopped celery

3 green onions

2 avocados

1 cup mayonnaise

dash salt

hot sauce

What To Do:

Put the tomato juice, soup and cream cheese into a medium size pot and place on the stove over medium heat, whisking occasionally. Heat until cream cheese has melted. Meanwhile, chop the bell pepper, celery and onions and mash the avocados. In a small bowl mix together the gelatin and water. Once the cream cheese has melted and the tomato mixture has heated through remove from the stove and add the mayonnaise and gelatin. Mix then stir in the vegetables, salt and hot sauce (to taste). Pour into a 9x13 pan, cover and refrigerate until set, 2-3 hours.