

Creamy Avocado Dressing

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This dressing is a great way to dress up a southwestern style salad. Just add some avocado corn salsa with this dressing on top of fresh green leaf lettuce. It is a refreshing and delicious summer salad.

Ingredients:

2 whole avocados, pitted
1/2 cup mayonnaise
1/2 cup olive oil
1 cup buttermilk
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
salt and pepper, to taste
1 tablespoon cumin
1/2 teaspoon cayenne

Directions:

1. Remove avocado from their husks and place into a food processor.
2. Add mayonnaise, olive oil, buttermilk, and seasonings. Puree until smooth and no chunks remain.
3. Taste and adjust for salt and pepper. The dressing should be creamy, smooth, and bright green. Keeps for one day in the fridge.

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