

CREAMY AVOCADO DRESSING



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A cool and creamy avocado dressing with tangy buttermilk, and lime juice along with some spicy jalapeno pepper.

1 medium avocado

1 small jalapeno*

1 lime, juice

1 green onion

1 clove garlic

3/4 cup buttermilk

1/4 cup mayonnaise (completely optional)

1/2 tsp cumin seeds, toasted and ground

salt and pepper to taste

Puree everything in a blender until smooth. Store in fridge and finish within a few days.

Leave the seeds in for more heat or remove them for less.

Use more buttermilk to make it thinner or less to make it thicker