

Creamy Avocado Ranch Dressing

Makes: 1 ½ cup

Ingredients

Hass Avocado, ripe, pitted	1 each
Hot Pepper Sauce	½ teaspoon
Lime Juice	1 tablespoon
Buttermilk	½ cup
Mayonnaise	¼ cup
Red Onion, minced	1 tablespoon
Fresh Cilantro	1 tablespoon
Garlic	1 clove
Sugar	½ teaspoon
Salt	¾ teaspoon
Ground Black Pepper	¼ teaspoon

Method of Preparation

1. Gather all ingredients and equipment
2. In a food processor, puree avocado, hot sauce, lime juice until avocado is broken down, about 30 seconds
3. Add remaining ingredients and process until dressing is completely smooth