

Avocado Lime Ranch Dressing

Ingredients:

- ¼ cup sweet Vidalia onion (diced)
- 1 serrano pepper (seeded and rough chopped) (or use Poblano pepper)
- 3 garlic cloves (peeled)
- 3 Tbsp lime juice
- 2 Tbsp fresh cilantro (rough chopped)
- 1 cup buttermilk
- ½ cup of mayonnaise
- ½ cup of sour cream
- 1 medium ripe avocado (peeled and pitted)
- 1 ½ tsp salt
- 1 ½ tsp ground cumin
- 1 tsp Mexican oregano
- 1 tsp sugar
- ¼ tsp dark chili powder
- ¼ tsp black pepper

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Directions

1. Place the onion, Serrano pepper, garlic cloves, lime juice, and cilantro into a blender. Pulse until chopped.
2. Add the remaining ingredients. Pulse until smooth. Add more buttermilk, if desired to thin.
3. Store chilled for at least 4 hours before serving. May make up to 3 days in advance. Shake well before serving. Serve as a dressing, condiment, or dip.