



RECIPE

Inspired by avocado chipotle

Yield: 2 ¾ cups

Step 1: Make the base ranch

¼ cup buttermilk	2 pinches ground black pepper
1 cup mayonnaise	½ teaspoon dried parsley
½ cup sour cream	¼ teaspoon dried dill weed
¼ and ⅛ teaspoon table salt	¼ teaspoon MSG
½ teaspoon garlic powder	
½ teaspoon onion powder	<i>Combine all ingredients.</i>

Step 2: Bring in some local flavor

- 1 ripe Haas avocado
- 4 teaspoons lime juice
- 1 tablespoon chipotle in adobo sauce, minced

Combine all ingredients into base ranch.

Step 3: Make it next level

- 1. In a bowl, finely mash the avocado with a fork.*
- 2. Add lime juice, and mix well.*
- 3. Add ranch and chipotle, and mix well.*

Enjoy!

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