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Serve this classic Cinco de Mayo dip, or one of these easy variations that are sure to please any guest!

### **AVOCADO DIP MEXICANO**

- 1 fully ripened avocado from Mexico
- 1 tablespoon chopped green onion (scallion)
- 1 teaspoon lime juice
- 1/4 teaspoon minced garlic
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- Hot sauce to taste

Cut avocado in half lengthwise around the pit; twist to separate the halves. Strike the pit with the blade of a sharp knife, and remove pit. Cut the flesh into cubes; using a large spoon, scoop flesh out of skin into medium bowl. Gently toss with green onion, lime juice, garlic, salt and pepper being careful not to mash avocado. YIELD: About 1 cup

For more recipes and information, go to [www.avocadofiesta.com](http://www.avocadofiesta.com)



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For **FIESTA AVOCADO DIP**: In a small bowl combine one-half of the AVOCADO DIP MEXICANO with 2 tablespoons shredded pepper Jack cheese, 2 teaspoons each chopped sun-dried tomato and finely diced jalapeño. Gently fold in remaining AVOCADO DIP MEXICANO, keeping avocado chunky; garnish with additional diced avocado and thin slices of jalapeño, if desired.

YIELD: About 1 cup

For **AVOCADO CRAB DIP**: In a small bowl combine one-half of the AVOCADO DIP MEXICANO with 1 can (6 ounces) well-drained and flaked crabmeat, 1/3 cup softened cream cheese, and 2 tablespoons each minced celery and chopped fresh chives. Gently fold in remaining AVOCADO DIP MEXICANO, keeping avocado chunky. Garnish with additional diced avocado and chives, if desired.

YIELD: About 1 1/2 cups

For **MEXICAN SPINACH DIP**: In a small bowl combine 1 package (10 ounces) frozen, thawed and drained chopped spinach with 1/2 cup sour cream, 3 tablespoons minced onion, 2 tablespoon chopped fresh dill, 1/2 teaspoon salt and dash ground red pepper. Gently fold in AVOCADO DIP MEXICANO, keeping avocado chunky. Garnish with avocado slices and dill sprig, if desired.

YIELD: About 1 3/4 cups