



The world's finest.



SPICY AVOCADO DIP

This smooth, creamy Mexican avocado dip is a feast of flavors! Pour it into a bowl and surround it with crunchy chips and colorful veggies—and when guests ask, be ready to share the recipe.

1 package (3 ounces) cream cheese, room temperature

1 cup (8 ounces) sour cream

2 fully ripened avocados from Mexico, halved, pitted,
peeled and sliced

1/4 cup sliced pickled jalapeño chilies

2 tablespoons pickled jalapeño liquid

2 tablespoons chopped green olives

For more recipes and information, go to www.avocadofiesta.com



The world's finest.

In blender combine cream cheese, sour cream, avocados, chilies and chili liquid; blend until smooth. If the mixture seems too thick, add a little more jalapeño liquid. Transfer to serving bowl; garnish with olives. Serve with tortilla chips, crackers or raw vegetables, if desired.

YIELD: about 2-1/2 cups