

Gourmet Guacamole from Nancy Drake

Ingredients:

- 2 medium avocados, peeled and mashed
- 3 T lemon or lime juice
- 1 clove garlic, minced
- 1/4 cup Vegenaïse*
- 1/4 cup sour cream
- 1/3 cup all natural salsa
- 3/4 tsp sea salt
- 1/2 tsp ground cumin
- 1/8 tsp cayenne pepper

Directions:

1. Peel, seed, and mash the avocados.
2. Add the lime juice quickly to prevent darkening of avocado.
3. Add all other ingredients and blend well.
4. Cover and refrigerate until serving with chips or crackers.
5. Serves 4-6 people

Bon Appétit!

*Vegenaïse is a mayo substitute

TASTY TUESDAY



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