

Edible Perspective

4.22.12

Lemon Dill Avocado Dressing

- 2 ripe avocados [medium sized]
- 1/2c fresh lemon juice
- 1/4c fresh dill, lightly packed
- 1t garlic, minced
- 2t maple syrup/raw honey
- 1/2t salt

1. Add the avocado, lemon juice, garlic, maple syrup, and salt to your food processor.
2. Let spin until smooth, scraping down the sides as necessary.
3. Add the dill and let process until well combined.
4. Store in an airtight container in the fridge for 3-5 days.

notes: A mini food processor should work for this, but you will want to make it in 2 batches. An immersion blender should also work but a stand up blender may be difficult since there is not much liquid in this dressing.