

## *Avocado Bacon Ranch Dressing*



### Ingredients

1 Florida Avocado (Thin green skin)  
1 clove garlic  
½ cup buttermilk  
¼ tsp. dried dill, or 1 bunch fresh dill chopped  
1 tbsp. fresh chives, chopped  
¼ tsp Worcestershire sauce  
½ bunch fresh parsley, minced  
5-6 leaves of basil chopped  
4 strips of bacon, cooked crisp and chopped fine  
salt and ground black pepper to taste

### Procedure

1. Cut avocado in half and remove pit. Scoop out meat from skin.
2. Place in the bowl of a food processor. Add garlic clove and puree until smooth.
3. Add buttermilk, and herbs puree until incorporated.
4. Season with pepper only.
5. Mix in cooked bacon that has been drained of the fat and chopped fine. Don't puree too much if you want some texture.
6. Don't season with salt at this point. Refrigerate dressing for at least 4 hours. The fat of the avocado will draw out salt from the bacon.
7. Before service, stir well and season with salt if needed.
8. Great as dip for vegetable platters, on salad, as a spread on a sandwich, or with fresh, ripe tomatoes.

Yields about 1 pint

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