



Guacamole & cilantro lime ranch

NEW

Duo of dips perfect for paring with Lamb Weston Bacon Cheese Stuffed Spudz™

INGREDIENTS

Guacamole:

- 8 avocados, ripe
- 1 red onion, minced
- 1 Roma tomato, minced
- 2 jalapenos, minced
- 3 garlic cloves, minced
- 1 tbsp cumin
- 2 tsp chili powder
- 3-5 limes
- Salt & pepper to taste

Cilantro lime ranch

- 4 cups mayonnaise
- 4 cups sour cream
- 1 cup buttermilk (adjust for desired consistency)
- 5 cloves garlic, minced
- 1 tbsp onion powder
- 1 tbsp MSG
- ½ tbsp salt
- ½ tbsp pepper
- ½ cup fresh lime juice
- 1 cup fresh cilantro, chopped

DIRECTIONS

For guacamole:

1. Half avocados, remove seed and scoop into a large bowl.
2. Mash with a balloon whisk until you reach your desired consistency.
3. Add in remaining ingredients and stir until well incorporated
4. Season to taste with salt, pepper and lime.

For cilantro lime ranch:

1. In a large container, whisk together all ingredients.
2. Adjust seasonings as needed to desired consistency and taste.

Serve one or both dips with Lamb Weston Bacon Cheese Stuffed Spudz™

Yield

1 quart guacamole , 3 quarts cilantro ranch