

CREAMY AVOCADO DIP RECIPE

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Follow our super easy, step-by-step, photo illustrated instructions to learn how to make this Creamy Avocado Dip. Great for movie night at home, the next game night, anytime. Printable recipe included.



This is super easy to make. Great party dip for any party or family get together. Just add your favorite tortilla chips and enjoy.

Here's a quick and easy appetizer recipe you can have ready to serve in just a few minutes. It's perfect for game night, movie night, or any type of get together for the family. But wait, it's even good if you're the only one that's going to enjoy it. Smile.

The flavor of this dip is fairly subtle. The combination of mayonnaise and sour cream kind of even out the flavor of the two avocado's that are in the recipe. Maybe that's why I thought it tasted so good.

I've never been a big fan of avocados for some reason. Guacamole isn't something that I make either. I did try some at a Trader Joes's once that was pretty good, but that's about it. Don't judge me, okay?

Recently, I've been helping my neighbor learn how to order her groceries online. She orders about three avocados each week and talks about how much she enjoys them. So, since she talked me into trying **Lamb Chops**, I decided to order a couple of avocados and try this dip recipe with them. I might have liked it. Just saying.

As with most recipes, you'll find lots of versions for making this dip if you start looking for them. This one is pretty basic, but you can jazz it up with other additions to suit your personal tastes. Make the recipe your own.

I got into the bag of Tortilla Chips the day before I made the dip. By the time the dip was ready for the final photo, I might have been down to the bottom of the bag, thus all the small broken chips in the photo. It was all good though.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Creamy Avocado Dip – You'll need these ingredients.

Prepare the avocado. You'll need two ripe avocado's for this recipe. Cut them in half, remove the seed or pit, then use a spoon to scoop out the insides. This is very easy to do. Smile.

Scoop it out and place it in a medium sized mixing bowl.

Chop the cilantro. You'll need about 1/3 cup but you can use more or less depending on much you like the taste of it.

Most folks would prepare this in a food processor, but that's too messy for me. Too many parts and pieces to clean up afterwards. Please don't judge me.

I'm going to use my handheld stick blender instead. I'm not sure how well it will chop up the cilantro, so I decided I'd go ahead and chop it up a good bit first.

Add the 1/2 cup of Sour Cream.

Add the Duke's Mayonnaise.

I'm from the South, it has to be Duke's Mayonnaise. Okay?

Add 1 Tablespoon of Lime Juice.

Fresh squeezed Lime juice would be great, but I keep a bottle of Lime juice in the refrigerator most all the time.

Add 1 Tablespoon of Texas Pete Hot Sauce.

Despite it's name, Texas Pete is made here in North Carolina. I'm not a fan of hot and spicy foods, but this will add just another bit of flavor to the dip without making it spicy.

Add 1/2 teaspoon of Salt.

Keep in mind that your tortilla chips will likely have a good amount of salt. Go easy with adding salt to the dip.

Add the chopped Cilantro. Again, I'm using about 1/3 cup.

Mix everything well.

My stick blender worked really good for this. It came out very creamy and smooth, even the Cilantro was chopped up more. Avocado's are so soft, I could probably have done pretty good with just a fork or a spoon.

That's it, we're done. I told you it was quick and easy. Smile.

Enjoy!

Serve this with some tortilla chips, or maybe some carrot or celery sticks. It's not going to last long because it's so good. But, it should keep for several days in the refrigerator if need be.