

GUACAMOLE DIP

- 2 ripe avocados, skin & discard seed
- 2 tblsps. onion, finely chopped (dry
or green)
- 1 fresh yellow chili pepper, (remove
seeds & chop fine)
- 1 tblsp. vinegar
- 1 lemon, juice of
- 1 tblsp. olive oil
- 1/2 tsp. garlic salt
- 1/2 tsp. salt
- 1 can deviled ham (optional)

Mash avocados into a paste. Add all other ingredients and season to taste.

A small can of deviled ham can be added for a delicious & different taste, if desired.

GUACAMOLE DIP

- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 2 tblsps. lemon juice
- 1 tomato, peeled, seeded, drained and
chopped
- 1/2 cup finely chopped onion (juice
pressed out)
- salt and white pepper to taste
- 2 medium avocados, skin, discard seed
and chop

Combine the mayonnaise, sour cream, lemon juice, tomato, onions, salt & pepper to taste.

Add the avocados and mix gently. CHILL.

Serve as a dip for potato, corn or tortilla chips. Makes about 3 cups.