



FARMERS MARKET

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Avocado Crema

Makes about 1 ½ cups

- 1 large ripe avocado
- ¼ cup Greek yogurt
- 2 tablespoons half & half
- 2 ½ tablespoons freshly squeezed lime juice (from about 1 medium lime)
- 1 teaspoon honey
- 1 teaspoon Sriracha chili sauce, available in most larger grocers in the Asian section.
- 1 medium clove garlic
- ½ cup roughly chopped fresh cilantro
- ½ teaspoon cumin
- teaspoon kosher salt

Combine avocado and Greek yogurt in the bowl of a food processor. Process for 1 minute until smooth and creamy, scraping down the sides of the bowl half way through.

Add remaining ingredients and process again for 2 minutes until very smooth and only tiny bits of the cilantro are visible.

Transfer to a serving bowl or place in an airtight container for storing. Can be stored in the refrigerator for 1-2 days. It will not lose its vibrant green color.

If you like the sauce a bit thinner add more half and half, just a little at a time and stir well till it's the right consistency.

Credit: The Café Sucre Farine