## Sauces

## **Avocado Mayonnaise**

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1 avocado, coarsely chopped 3/4 cup mayonnaise 1 jalapeno pepper, seeded and chopped 2 tablespoons fresh cilantro leaves 2 tablespoons fresh lime juice salt (to taste)

In the container of a food processor, place the avocado, mayonnaise, jalapeno, cilantro, lime juice and salt. Process until smooth.

Yield: 1 cup

Per Serving (excluding unknown items): 1519 Calories; 171g Fat (94.0% calories from fat); 6g Protein; 19g Carbohydrate; 6g Dietary Fiber; 58mg Cholesterol; 960mg Sodium. Exchanges: 0 Vegetable; 1 Fruit; 18 Fat.