

# Avocado Butter

*Make two to four hours before serving so flavors can meld.*

## Ingredients

2 ripe avocados

1 8-ounce packet of cream cheese (room temp)

3 cloves of garlic, chopped

1 small yellow onion, chopped

4 tablespoons lemon juice

## Preparation

Peel and rough chop onion and garlic. Place in food processor. Slice avocados in half, remove the pit and dig out avocado flesh and put into food processor. Pulse in food processor until creamy. Add in cream cheese and process until smooth and creamy. Add 3 tablespoons of lemon juice.



Transfer spread into a serving bowl and use the last tablespoon of lemon juice to coat the top. Use plastic wrap to lay onto of the buttered press out all air pockets to prevent discoloration. Then add another layer of the plastic wrap over the bowl to further limit the amount of air that could come in contact with the avocado butter. Place in refrigerator until time to serve. Serve with sliced baguettes.