

Hot Momma Avocado Mayo

HOT MOMMA AVOCADO MAYONNAISE

INGREDIENTS

- 1 Avocado
- $\frac{1}{2}$ Lemon – just juice
- $\frac{1}{4}$ tsp Hot Momma Seasoning, mild or fiery
- $\frac{1}{4}$ Cup EV00
- Salt to taste

DIRECTIONS

Slice open and remove pit from avocado. Peel away from skin and roughly chop. Add to food processor. Add juice from lemon and seasoning. Turn on high. When rough consistency forms, slowly add EV00 to create creamy texture. Add salt to taste. Salsalentedé!