

Avocado Butter

Author: *Sunset Magazine*

**Carolyn T's
Cookbook**



Servings: 12

<http://tastingspoons.blogspot.com>

Preparation Time: 15 minutes

Start to Finish Time: 1 hour

It helps if you have an avocado tree, but even if you don't, this makes a wonderful appetizer, that's very different. It freezes well, believe it or not, and doesn't take all that long to defrost. Spread it into small ramekins, cover with plastic wrap (completely covering the butter mixture) and pop in the freezer.

1 medium avocado

8 ounces butter

1/2 envelope gelatin

2 tablespoons boiling water

**2 tablespoons lemon juice,
fresh**

garlic salt, to taste

2 tablespoons half and half

Serving Ideas: Best served with simple crackers - even saltines are good. The flavor is delicate, so don't overwhelm the butter with a very flavorful crackers.

Per Serving (excluding unknown items): 170 Calories; 18g Fat (93.2% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 42mg Cholesterol; 161mg Sodium. Exchanges: 0 Fruit; 0 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.

