



RECIPE BASKET

## Avocado Ranch Salad Dressing

1/8 cup of **D&Co. Kitchen Avocado Ranch Dip Mix**

1 cup mayonnaise

1cup milk

Mix Avocado Ranch Dip Mix, mayonnaise, and milk. Mix well. Chill a minimum of 4 hours before serving. May thin with a small amount of milk if necessary. Store in refrigerator after mixing.



RECIPE BASKET

## Avocado Ranch Oyster Crackers

½ packet (1/8 cup) **D&Co. Kitchen Avocado Ranch Dip Mix**

1 package/box (16 oz.) oyster crackers

¼ cup of vegetable oil

Preheat oven to 250 Degrees. Place crackers in a plastic zipper-type bag (1-gallon size). Pour oil over crackers in a bag, seal bag and toss to coat. Add 1/8 cup of dry mix to crackers/oil mixture in the bag, seal the bag, and toss again until evenly coated. Pour the mixture from the bag onto a baking sheet, and spread it out evenly. Bake for 15 to 20 minutes. Makes approximately 8 cups.



RECIPE BASKET

## Avocado Ranch Popcorn

2 teaspoons **D&Co. Kitchen Avocado Ranch Dip Mix**

¼ cup melted butter or margarine

16 cups hot popped popcorn

Mix 2 teaspoons of Avocado Ranch Dip Mix with melted butter or margarine. Mix well. Toss with popcorn in a large bowl. Serve immediately.