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Junior League of Tampa's Avocado-Buttermilk Ring

Prep: 20 minutes (plus time to set firm)

Level: Easy—Medium

Serves: 8

This is an excerpt printed with permission from the Junior League of Tampa. Recipe originally appeared in their cookbook in 1961, submitted by Mrs. William E. Henson, Jr.

Ingredients

1 ½ teaspoons plain gelatin
½ cup cold water
1 ½ cups sieved avocado
2 cups buttermilk
½ cup mayonnaise
1 ½ teaspoons salt
Spring celery salt
½ teaspoon grated onion
1 tablespoon lemon juice
Dash Tabasco sauce
2 or 3 drops green food coloring
Watercress & grapefruit sections for garnishing

Avocado-Buttermilk Ring Preparation

Soften gelatin for 5 minutes in cold water and dissolve over hot water.

Add to avocado and combine with next 8 ingredients.

Pour into an 8-inch ring mold that has been lightly oiled, and chill until firm.

To serve, unmold, pile grapefruit sections in the center and garnish with watercress.