



Green-Dragon Dip

Source: The 10 PM Cook Book, circa 1958

Yield: Serves approximately 6–8 as an appetizer

Recipe Description

Featured in The 10 PM Cook Book, a mid-century guide to late-night entertaining, this Green-Dragon Dip is a smooth, tangy blend of avocado, cream cheese, and mayonnaise. Ideal for cocktail parties or after-hours snacks, it captures the carefree charm of retro hosting culture. Part of the Retro Recipes Revived collection.

Ingredients

- 1 ripe avocado
- 1 (3-oz.) package soft cream cheese
- 3 tablespoons mayonnaise
- Dash lemon juice or vinegar
- $\frac{1}{4}$ teaspoon seasoned salt
- $\frac{1}{8}$ teaspoon pepper

Directions

1. Early in day: Peel, pit, and mash avocado.
2. Mix with remaining ingredients.
3. Turn into serving bowl. Refrigerate until serving time.
4. Serve on tray with potato chips for dunking.

Notes

You can substitute Greek yogurt for some of the mayo to lighten the flavor if desired.