



## 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
- ¼ teaspoon seasoned salt
- ⅛ 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.



Inveniam viam aut faciam.

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