Little Girlie's Green Sauce

Adapted from a recipe at cookingjunkies.com
http://www.cookingjunkies.com/rec-food-recipes/mushroom-walnut-turnovers-17047.html



3 bunches cilantro, chopped (if small, use another bunch)

2 bunches green onions, white part and some green

3 whole serrano peppers, cored, chopped

3/4 cup water

3/4 cup white vinegar

A drizzle of olive oil

3 whole avocados (3 to 4) cut in tiny dice

Salt and freshly ground black pepper to taste

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 15

Make a batch and serve it on everything for the rest of the week - grilled chicken, fish, tacos, steak, roast chicken. Try it on sliced tomatoes too. You can make this in a food processor also, but the blender works better for finely mincing the chile peppers.

1. Roughly chop cilantro, and green onions and place in bowl.
2. Add chilies, vinegar and some water in a blender and blend until minced. Add remaining water, then add this to bowl. Add finely diced avocados. Drizzle with olive oil, salt and pepper to taste.

Per Serving (excluding unknown items): 68 Calories; 6g Fat (73.5% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 6mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates.