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Avocado and Raisin Dip

- 2 Fresh avocados peeled and chopped
- 1/2 Cup sun dried raisins
- 1/2 Cup light cooking oil
- 1/4 Cup lime juice
- 1 Tsp sugar substitute
- 1 Tsp salt
- 1/4 Tsp freshly ground pepper

- 1) Place all ingredients into your blender.
- 2) Cover and blend on high speed until smooth or about 45 seconds.
- 3) Serve with raw vegetables, baked tortillas, or assorted crackers.