

Recipe Card



GUACAMOLE

INGREDIENTS:

3 MEDIUM, RIPE AVOCADOS
1/2 MEDIUM WHITE ONION, FINE CHOPPED
2 ROMA TOMATOES, WHOLE, ROUGH CHOPPED
1/4 CUP CILANTRO, CHOPPED
1 SMALL JALAPENO, DESEEDED, FINE CHOPPED
3+1/2 TBSP. BOERNE BRAND TEXAS STYLE HOT SAUCE
1 LIME, JUICED
KOSHER SALT, TO TASTE

METHOD:

CHOP THE ONION AND RINSE UNDER RUNNING WATER IN A STRAINER.
CHOP TOMATOES, CILANTRO, AND JALAPENO AND MIX WITH THE
ONIONS IN A LARGE BOWL.

ADD THE AVOCADO PULP AND BOERNE BRAND HOT SAUCE TO THE
MIXING BOWL AND MASH THE AVOCADO INTO THE CHOPPED
INGREDIENTS.

ADD LIME JUICE AND SALT A LITTLE AT A TIME UNTIL IT TASTE AS
DESIRED.

BOERNE
BRAND

TEXAS STYLE HOT SAUCE™