

Spicy Guacamole

Ingredients:

- 4 Ripe Avocados
- Juice of 1 Small Lime
- 1 Heaping Teaspoon of Garlic, Minced
- 1 Tbs Baklouti Green Chili Fused Olive Oil
- 1 tsp Boston Red Sauce Hot Sauce
- 2 Pinches Nordur Sea Salt
- ½ Purple Onion, Minced

Optional Ingredients:

- Halved Grape Tomatoes
- Cilantro, Minced

Directions:

- Halve the avocados, scoop out pieces into a bowl and mash.
- Add lime juice, Baklouti Green Chili Olive Oil, Boston Red Sauce, and Nordur Sea Salt.
- Continue to mash ingredients together.
- Stir in minced onion and optional ingredients if adding
- Serve with tortilla chips, in a burrito or add to any taco for spicy take on a classic.

From our Kitchen at:

PORT PLUMS

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