

Guacamole



Ingredients:

- 1 lg Hass Avocado (any other type will do in a pinch)
- 1½-2 Tb *El Sapo* Salsa (Jalapeño or Picante)
Salt and black pepper to taste
- 1 Tb Scallion, chopped
- 1 Tb Cilantro, freshly minced
- 1 squirt Lime Juice (optional)

Preparation:

Separate the avocado meat from the seeds and skin, then mash – you make it either chunky or smooth. Add *El Sapo* salsa, salt, pepper, scallion, and cilantro and mix well.

If you prefer the tartness of lime, add in a squirt as well. Personally, I prefer my guacamole without lime juice. However, the lime does help preserve the color if you don't eat it all in one sitting – which is never a problem with me.



Serve immediately with corn tortilla chips and a small bowl of *El Sapo* salsa; or serve with potato chips, on sandwiches or burgers, or as a condiment with all your Mexican meals.

Easily scaled up as required.

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For best results always use *El Sapo* salsa.