

bon Guac



RECIPE NAME: *bon* Guac

RECIPE DESCRIPTION: Guacamole dip

ACTIVE TIME: 5 minutes

TOTAL TIME: 15 minutes

SERVINGS: 8

bon COOK PRODUCTS USED: Citrus Press, Eco Chop, Stainless Mixing Bowl, Set of 2 Mini Spatulas, FRENCH PANTRY Cilantro Oil, FRENCH PANTRY Sel Gris Salt

INGREDIENTS:

- 3 ripe Avocados, pitted and quartered
- 1 White Onion, quartered
- 1 fresh Jalapeno Pepper, seeded
- 2 tablespoons FRENCH PANTRY Sel Gris Salt
- Juice of 1 Lime

DIRECTIONS:

1. Place the quartered Onion into the Eco Chop and give it 4 – 6 pulls so that the Onion is finely chopped.
2. Next, add in the Avocados, Jalapeno Pepper and Sel Gris Salt. Pull 4-6 more times.
3. Scoop out Guac from Eco Chop into Stainless Mixing Bowl. Using Citrus Press, add in Lime Juice. Mix well with Mini Spatula.
4. Transfer to serving dish and serve

bon TIP:

Save the Avocado pits and submerge them inside the Guac until ready to serve. This will help keep the avocado from turning brown when exposed to open air.