

Frank's Guacamole

Ingredients:

- 2 Haas Avocados
- 4 oz. [Frank's Pickled Peppers Sweet and Spicy Salsa](#)
- 1 tbsp Lime juice

Optional: Chives or scallions onions

Choosing ripe avocados: How do you tell if an avocado is ripe or not? Gently press either end of the avocado. If it gives in a little like pressing on the open palm of your hand, it's good to go. If it's too hard you can ripen the avocado at home by wrapping the whole avocado tightly in aluminum foil and let it sit on a windowsill for 18-24 hrs.

Directions:

1. Cut avocados in half, remove pits, and using small spoon scoop the pulp out into a small bowl or food processor.
2. Mash pulp or chop in food processor. Fold in salsa and lime juice to combine.
3. For best flavor refrigerate at least 2 hrs. or overnight before serving. Garnish with scallions or chives.

