



CALAVO ULTIMATE GUACAMOLE

4 EACH CALAVO AVOCADOS (RIPE), PEELED, SEEDED AND MASHED
2 EACH TOMATOES (MEDIUM), CHOPPED
1 EACH RED ONION (SMALL), CHOPPED
2 EACH JALAPEÑO OR SERRANO CHILES, MINCED
1/4 CUP CILANTRO, CHOPPED
1 TSP DRIED OREGANO
1 EACH FRESH GARLIC CLOVE, MINCED (OR 1/8 TSP GARLIC POWDER)
1 EACH LIME, JUICED
TO TASTE HOT PEPPER SAUCE
TO TASTE SALT AND PEPPER

- Combine all ingredients.
- Cover and refrigerate for approximately 1-2 hours.
- Serve with chips, fresh cut vegetables, or use as a spread on topping on sandwiches, burgers or Mexican entrees.