

RECIPE

— aperitif's & starters

bon Guac



bon COOK Products:

- Citrus Press,
- Eco Chop
- Stainless Mixing Bowl
- Set of 2 Mini Spatulas
- FRENCH PANTRY Cilantro Oil
- FRENCH PANTRY Sel Gris Salt

RECIPE YELD

Active Time: 5 minutes
Total Time: 15 minutes
Servings: 8 servings

Ingredients:

- 3 ripe avocados, pitted and quartered
- 1 white onion, quartered
- 1 fresh jalapeño pepper, seeded
- 1 tbs FRENCH PANTRY Cilantro Oil
- 2 tsp FRENCH PANTRY Sel Gris Salt
- Juice of 1 lime

Instructions:

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, jalapeño pepper, *FRENCH PANTRY Cilantro Oil* and *Sel Gris Salt*. Pull 4-6 more times.
3. Scoop out guac from *Eco Chop* into *Stainless Mixing Bowl*.
4. Using *Citrus Press*, add in lime juice. Mix well with *Mini Spatula*.
5. 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.

Enjoy!