

The logo for Niño Blanco features the brand name in a white, serif font on a green, wavy banner.The word "Salsa" is written in a white, sans-serif font inside a red, starburst-shaped graphic.

Niño Blanco Guacamolé

Ingredients:

- 2 large Hass avocados (3 medium)
- 2 Tablespoons Niño Blanco Pickled Jalapeno juice
- 3 Tablespoons Niño Blanco Pico de Gallo Salsa
- 2 Tablespoons red onion, diced
- juice from 1/4 of a lime
- salt to taste
- 1 teaspoon flour (corn starch works for a gluten free diet)

Directions:

Halve avocados and remove pits – keep pits. Remove skins and put avocado in mixing bowl. Roughly dice avocado with knife. Add Niño Blanco Pico de Gallo Salsa, Niño Blanco Pickled Jalapeño juice, diced red onion, lime juice, and flour (or cornstarch) to bowl. Mix with fork until desired consistency. Add salt to taste. Enjoy!

Note:

Guacamole is definitely best when eaten right away. To keep fresh, put avocado pit in guacamole until served.