

Tailgate Guacamole

Ingredients:

2 large avocados
2 Tbsp fresh lime juice
2 Tbsp Ranch Dressing
1 tsp Worcestershire Sauce
1 tsp Tabasco Hot Sauce
Salt and pepper to taste

Instructions:

1. Peel, pit and mash avocados in medium bowl.
2. Add lime juice and Ranch Dressing to avocados and mix well; stir in Worcestershire and Tabasco sauces. Season with salt and pepper to taste.
3. Cover and refrigerate for at least 2 hours to allow flavors to meld.
4. Serve with your favorite corn chips or tostadas.

Tip: Go easy on adding salt to guacamole. Salted chips are usually enough to create the taste you desire with each bite!

