

FROM THE RENZI KITCHEN

Guacamole Topper for Hofmann German Franks

Ingredients

- #23115 • 4 ea Hofmann German Franks
- #88031 • 4 ea Avocados
- #88121 • 2 ea Garlic Cloves, smashed into a paste
- #88205 • 2 ea Tomatoes, seeded, chopped
- #88406 • 1 ea Jalapeño Pepper, seeded, minced
- #88055 • 2 ea Limes, juiced
- #88413 • 2 oz Cilantro, chopped
- #92274 • Kosher Salt, to taste



Instructions

Remove avocado flesh from skins and pits – put the avocado in a medium sized mixing bowl and smash with a fork until creamy. Add to the avocado – garlic paste, tomatoes, jalapeño pepper, lime juice, cilantro and kosher salt. Grill Hofmann franks and top with guacamole.

**Photo sourced from Hofmann*