



Jalapeño Wine Guacamole with Tomatoes

 Jul 7, 2022



- 4 ripe large avocados, peeled and pitted
- ½ cup finely chopped white or green onion
- 1 cup chopped seeded plum tomatoes
- ½ cup chopped fresh cilantro (reserve sprigs for garnish)
- 1 4-ounce can diced mild green chilies, drained
- 1 teaspoon finely chopped seeded jalapeño peppers
- ½ cup LaBelle Winery Jalapeño Pepper Cooking Wine

Mash avocados in a bowl. Mix in onion, tomatoes, cilantro, LaBelle Winery Jalapeño Pepper Cooking Wine and chilies. Mix in jalapeños to taste. Season with salt and pepper. Transfer to serving bowl and garnish with a few sprigs cilantro. (Can be prepared 4 hours ahead. Place plastic wrap directly onto surface of guacamole to prevent browning. Refrigerate.)

