

How to...

Pair Guacamole & Beer

Pairing 101

- 1. Don't Pair Two Overpowering Flavors Together.** A Dry Stout and Grilled Peach Guac might not mix well!
- 2. Find Balance Through Flavor Contrast.** Fruity and light Hefeweizen strikes a balance with Spicy Guac.
- 3. Create Complimenting Flavors.** Wash down Grilled Avocado Guac with equally roasty Stouts.
- 4. Pair Strong Flavors with Cleansing Ones.** Light beers can cut through satly, fried totilla chips!

Chef's Suggestions

Easy Guacamole

Bright
Fresh
Creamy

COMPLIMENT
WITH

Amber Lager

Slightly Sweet
Light
Crisp

Triple Pepper Guacamole

Spicy
Crisp
Vegetal

CLEANSE
WITH

Light Ales

Delicate
Refreshing
Clean
Fruity

Lemon Kale Guacamole

Bright
Earthy
Vegetal

CONTRAST
WITH

Malty Belgian Pale Ale

Nutty
Toasty
Fruity

GET STARTED WITH OUR EASY GUACAMOLE:

INGREDIENTS:

- 1 can Dei Fratelli Chopped Mexican Tomatoes, drained and rinsed
- 2 large or 3 small Ripe Avocados, halved, pitted, and scored
- 1/4 Cup Red Onion, diced
- Fresh Lime Juice, to taste
- Salt, to taste

DIRECTIONS:

1. Using a spoon, scoop out the flesh of the avocados. Use a fork to smash up the avocado to desired texture.
2. Add remaining ingredients and combine well.