# CREAMY GUACAMOLE WITH MODELO NEGRA™

PREP TIME: 5 MINS COOK TIME: 12 MINS TOTAL TIME: 17 MINS

SERVES: 10-12 PEOPLE

#### **STEP 1 OF 7**:

Warm vegetable oil in a pan at medium high temperature.

## **STEP 2 OF 7:**

Once the oil is warm add the chiles güeros, and tomatillos.

#### **STEP 3 OF 7:**

Fry until toasted about 10 minutes.

### **STEP 4 OF 7**:

Turn temperature to low, add beer to chiles and tomatillios and cook for 4-5 minutes. A little bit of beer will evaporate, which is fine.

#### **STEP 5 OF 7:**

Place the peppers, tomatillos, avocados, garlic, lime juice, salt, pepitas, ½ Cacique® Queso Fresco and ½ cup of Cacique® Crema Mexicana Agria into the blender.

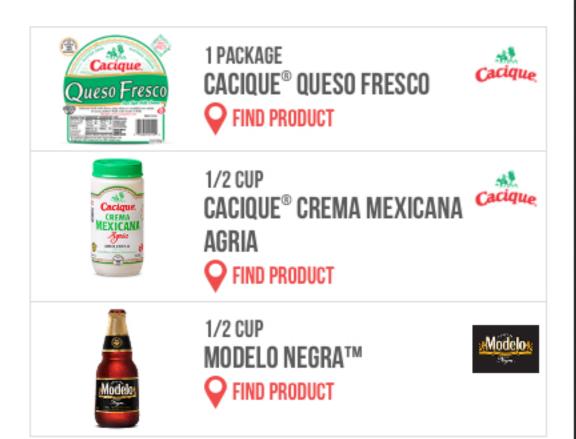
# **STEP 6 OF 7**:

Blend ingredients until it is a creamy consistency.

# **STEP 7 OF 7:**

Serve the guacamole in a bowl with chips, and crumble the other ½ Cacique® Queso Fresco on top of the guacamole.

Enjoy!



#### INGREDIENTS

1 TBS. VEGETABLE OIL

3 CHILES GÜEROS (REMOVE STEMS)

**3 SMALL TOMATILLOS** 

1/2 CUP MODELO NEGRA™

**4 LARGE RIPE AVOCADOS** 

1/3 CUP CILANTRO LEAVES

1 TSP. SALT

2 GARLIC CLOVES

1/8 CUP PEPITAS

1 TBS. LEMON JUICE

1 CACIQUE® QUESO FRESCO

(RESERVE 1/2 OF CHEESE FOR THE TOP AND USE 1/2 IN THE BLENDER)

1/2 CUP CACIQUE® CREMA AGRIA