



Avocado Pico Dog Topping

Ingredients

- › 1 Pkg 14oz **Hofmann German Brand Franks**
- › 3 Ripe Large Avocados
- › 1 SM White Onion
- › 2 Small to Medium Tomatoes
- › 1 SM garlic Clove
- › ¼ cup of Cilantro
- › 1 Jalapeno Pepper
- › ¼ cup Lime Juice

⌚ Prep Time

10 minutes

⌚ Cook Time

10-12 minutes

🍴 Serves

6 people

Directions

- * Grill Hofmann German Franks about 8-12 minutes. While those are browning...
- * **AVOCADO/GUACAMOLE**
 - Slice three ripe avocados in half, remove the pit and skins and scoop them into a mixing bowl.
 - Then use a fork to gently mash them to your desired level of chunky or smooth.
 - Add 1 small chopped white onion, two small chopped fresh tomatoes, 1 small garlic clove section minced, pinch of cilantro, 1 jalapeno pepper, lime juice. Salt and pepper to taste...stir everything together.
- * **PICO (SALSA FRESCO)**
 - Dice three ripe, medium sized tomatoes, chop one small white onions, add ½ teaspoon cilantro, teaspoon of lime juice, and a pinch of salt together in a bowl and mix.
- * Pull franks off of the grill when they are nicely browned and starting to split and place them in buns of your choice. Top with avocado mixture and pico mixture. Serve with tortilla chips.



HOFMANNSAUSAGE.COM