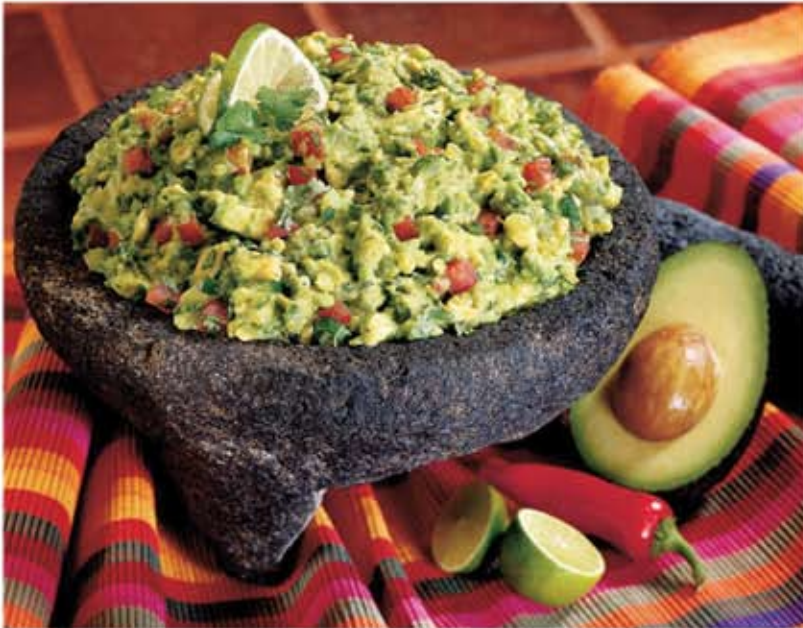


Sun-Dried Tomato Guacamole



Ingredients:

- 1/3 cup white onion, chopped
- 1 fresh jalapeño, finely chopped
- ¼ cup soft sundried tomatoes, chopped
- ¼ cup coarsely chopped fresh cilantro,
- 3 medium-large ripe avocados
- 1 or 2 tablespoons fresh lime juice
- 1 tsp. salt

Preparation:

Chop the avocados into a 1/2 to 1/4 inches, these will get smaller and creamier as you stir in other ingredients.

Mix in white onion, jalapeño, sundried tomatoes and cilantro.

Taste and season with salt and lime juice. This recipe usually requires about 1 teaspoon of salt and lime juice to taste. Remember, lime juice brightens the final mix and helps retain the color of the avocado if it is going to be out for a while.

Pairs well with Milbrandt Vineyards 2007 Traditions Merlot.

Winemaker's Notes

When grown in the proper places, Merlot produces some of the world's greatest wines. Eastern Washington just happens to be the proper place. Our Traditions Merlot is deep and lush with cassis, blueberries, toast, and vanilla.

