

Guacamole

This guacamole recipe is super creamy and tasty. Perfect on tacos and enchiladas or as a dip for your guests to enjoy with tortilla chips while you are making dinner. It is always a crowd pleaser.

We always hope there is some leftover to eat the next day with breakfast and lunch.

We like to add tomatoes to our guacamole when we entertain to give it some extra color, but it tastes amazing with or without tomatoes.

PREP: 20 minutes

COOK: none

SERVES: 4-6

3, Ripe Haas avocados, halved & pitted
1 lime, juiced (2 tablespoons)
1 teaspoon olive oil
¼ teaspoon ground cumin
¼ teaspoon cayenne
¼ teaspoon garlic powder

¾ teaspoon kosher salt
¼ teaspoon freshly ground pepper
2 tablespoons red onion, minced
½ fresh jalapeño pepper, seeded & minced
¼ cup fresh cilantro, chopped
1 small tomato, cut in ¼-inch dice (optional)

1. In a large bowl place the scooped avocados halves. Add lime juice and olive oil and toss to coat.
2. Using a potato masher or hand pastry dough blender mash the avocados until smooth. If you prefer guacamole with more texture you can gently mash avocados with the back of a fork.
3. Stir in cumin, cayenne, garlic powder, salt and pepper.
4. Gently fold in the red onion, jalapeño, cilantro and tomatoes (optional). You can add the diced tomatoes in the guacamole or to the top of the finished dish.
5. Tastes best if you let sit at room temperature for about an hour, but can be served after completed.

