



“Famous” Guacamole

-INGREDIENTS-

3 ripe hass avocados, peeled and seeded

4 cloves garlic, minced

1 roma tomato, finely chopped

1/4 c white onion, finely chopped

1 jalapeno, seeded and finely chopped

juice from one lime

a generous amount of kosher salt (whatever you think you need, double it – go for around 2 teaspoons)

-PREPARATION-

1. Ready your avocados by cutting them in half (because of the seed, slide your knife in halfway and rotate around the seed), removing the seed with a large knife and scooping out the good stuff with an ice cream scoop.

2. Use a fork, masher or hand blender to smash up the avocado.

3. Add the remaining ingredients and stir to combine.