

## Guacamole

### Ingredients

4 ripe avocados  
3 tablespoons freshly squeezed lemon juice (1 lemon)  
8 dashes hot pepper sauce  
1/2 cup small-diced red onion (1 small onion)  
1 large garlic clove, minced  
1 teaspoon kosher salt  
1 teaspoon freshly ground black pepper  
1 medium tomato, seeded, and small-diced  
Optional: 1-2 Serrano chilies, minced and seeds removed

### Directions

Cut the avocados in 1/2, remove the pits, and scoop the flesh out of their shells into a large bowl.

Immediately add the lemon juice, hot pepper sauce, onion, garlic, salt, pepper and serrano chilies and toss well.

Using a fork mash the avocados in the bowl. I prefer my guacamole to have a few chunks as opposed to being completely mashed.

Add the tomatoes.

Mix well and taste for salt and pepper.