

Guacamole

If you've only ever bought guacamole before right now this recipe will change the way you buy guacamole. It takes very little time to prepare and it tastes amazing!

Ingredients

3 ripe avocados

Juice from 1 whole lime

1-2 cloves of garlic, finely minced

A large pinch of salt

2-3 Tomatoes from the farmers market, medium chopped

½ small onion finely chopped

1-3 tsp hot sauce (more if you like it on the warmer side)

Instructions

1. To cut avocados: run the knife around the avocado (from top to bottom) and twist in half. Pull out and SET PIT ASIDE. Using a spoon or your thumb, remove the flesh and place into a medium sized bowl.
2. Using a fork or potato masher coarsely mash the avocados (should look like lumpy mashed potatoes)
3. Cut the lime in half and squeeze both halves into the bowl with the avocado, being careful not to get any seeds. Add the rest of the ingredients and mix up using a spoon.
4. Arrange the guacamole into your preferred serving dish and submerge the avocado pits almost completely in.
5. Serve with tortilla or warm pita chips.
6. If you make it ahead make sure you keep the avocado pits to push into the finished product to keep it green the whole day through.

Notes: If you want to make it ahead only do so no more than 3 hours before. Once you push avocado pits in seal with plastic wrap directly against the prepared guacamole to prevent any browning.

