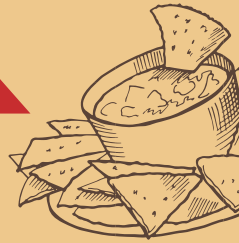


Guacamole

(6 Servings)

Cinco
de Mayo
MAY 5th



Ingredients

3 avocados, halved & peeled
1 lime, juiced
1/2 teaspoon kosher salt
1/2 teaspoon ground cumin
1/2 teaspoon cayenne
1/2 medium onion, diced

1/2 jalapeno pepper, seeded & minced
2 Roma tomatoes, seeded & diced
1 tablespoon chopped cilantro
1 clove garlic, minced

Directions

In a large bowl place the avocado and lime juice, toss to coat. Using a potato masher add the salt, cumin, and cayenne and mash. Then, fold in the onions, tomatoes, cilantro, and garlic. Let sit at room temperature for 1 hour and then serve.

