

# Guacamole



This is a base recipe; add more garlic, jalapeno, onion, salt, and lime juice or cilantro to your taste. (I like it with extra lime juice and garlic.)

## Ingredients

- 2 medium peeled, pitted and diced Hass avocados
- ¼ teaspoon each minced garlic and jalapeno
- ¼ cup chopped tomato
- 1 teaspoon finely chopped onion
- 2 teaspoons chopped cilantro
- 2 teaspoons fresh lime juice
- Salt to taste

## Preparation

In a medium size bowl coarsely mash the avocados with the garlic and jalapeno with a wooden spoon until the avocados are creamy but still very chunky.

Add the tomato, onion and salt to taste.

Sprinkle with the lime juice and cilantro, stir and taste.