

Fresh Guacamole

Yield: 1 ½ cups

Ingredients

Avocados, ripe	2 each
Red Onion, minced	1 tablespoon
Garlic, minced	1 clove
Jalapeno chile, minced	½ half chile
Fresh Cilantro, minced	2 tablespoons
Fresh Lime juice	1 tablespoon
Salt, kosher	To Taste
Ground Cumin	½ teaspoon

Method of Preparation

1. Gather all ingredients and equipment
2. Halve one avocado, remove pit and scoop flesh into a medium bowl
3. Add onion, jalapeno, cilantro, salt and cumin
4. Using a fork, mash lightly
5. Halve and pit the remaining avocado, carefully make ½-inch cross-hatch incisions in the flesh, cutting down but not through the skin
6. Using a soup spoon, gently scoop flesh from skin and transfer to bowl with mashed avocado mixture
7. Sprinkle lime juice over and mix lightly with fork until combined
8. Adjust seasonings with salt
9. Serve (can be covered with plastic wrap pressed directly onto the surface of the mixture and refrigerated up to 1 day)