

Guacamole

4-6 Haas avocados
1 tomato
½ red onion
1 head garlic
juice of 2 limes
1-3 jalapeño peppers
1 bunch cilantro (to taste)
salt, cumin, pepper



Peel and pit the avocados. Add the juice of one lime once you've started cutting the avocados to keep them from turning brown.

Dice the tomato and onion fine. Remove the seeds and juice from the tomato before adding to the avocado so it doesn't get soupy. Peel, smash and mince the garlic. Toss veggies and garlic together with diced avocado.

Add salt, cumin and other seasonings, and the juice of the other lime. Toss together gently, so you don't mash the avocado, and check the seasoning.