

Idiot's Kitchen Recipe – Guacamole

Recipe from www.idiotskitchen.com



Ingredients:

4 ripe avocados
1 medium tomato, diced
¼ cup onion, finely diced
1 clove garlic, minced or pressed
½ - 1 jalapeno, seeded and finely chopped (use the seeds too if you like things spicy)
½ cup cilantro, chopped
1 – 2 limes, juiced
½ teaspoon cumin
Salt & Pepper

Peel, remove the pits, and then smash 4 ripe avocados. I like to use a potato masher because with only 2-3 mashes, you'll still have nice big chunks.

Add 1 medium diced tomato, ¼ cup finely chopped onion, and 1 clove of garlic that has been smashed in a garlic press.

Add 1/2 of a finely chopped jalapeno that has had the seeds removed. If you like things spicy, add the whole jalapeno. If you like things really spicy, add the seeds too. Add ½ cup chopped fresh cilantro.

Squeeze in the juice of 1 -2 limes. Season with ½ teaspoon cumin, salt and pepper. Stir all of the ingredients together, taste and adjust the seasonings.

Dig in.

Should be enough to serve 4 but who am I kidding. It's good...make a lot.