



Guacamole

2 ripe avocados, save avocado pits
1 medium or 2 small tomatoes, diced
1-2 garlic cloves, minced
1 small green chili, deseeded, minced
2 TB cilantro, minced
1 TB lime juice
1/2 tsp salt
1/4 tsp black pepper

1. In a mixing bowl, add avocados and smash with a fork.
2. Add all remaining ingredients and stir to combine. Taste for additional seasoning.
3. If possible, make guacamole as close to service as possible. If that is not an option, reserve the avocado pits and stick them into the guacamole and cover with plastic wrap directly touching the guacamole to reduce as much air contact. Guacamole/avocados can turn brown easily but these tips can help reduce browning.