Guacamole

NIBBLEDISH CONTRIBUTOR

Ingredients

5 ripe avocados

1/2 small red onion (diced small)

2 jalepenos (seeds and ribs removed, minced)

1/2 c cilantro (chopped)

1 roma tomato (diced small)

2 limes

1/2 tsp salt

Instructions

This is a very simple recipe but yields the best guac I've ever tasted.

1. Cut each avocado in half, remove pit, scoop out of skin with a large spoon into a large mixing bowl.

2. Juice both limes over the avocado. (you can use less lime juice if you like it less tart)

3. Mash the avocados with a spoon to desired consistency (I like mine chunky).

4. Add the cilantro, red onion, jalepeno, tomato, salt. Mix together and check for taste- add more lime or salt if needed.

Serve with tortilla chips, or as a condiment.

** Tip- if you want to store this without it turning brown- squeeze a little more lime juice over the top and cover with plastic wrap directly touching the surface of the guacamole.