

## Guacamole



As always, no endless pages of my childhood or the deep personal meaning behind this recipe. No pop-up ads or anything else to drive you crazy. You're here to get the scoop on this recipe.

Direct from Colombia, this super simple guac uses a handful of fresh ingredients. It's best to make it shortly before serving, although the lime juice will keep it from browning for a while.

### Ingredients:

- One small-medium yellow onion
- One medium tomato
- ½ of a lime
- 3-4 ripe (brown not green) avocados
- 1-3 cloves of garlic (to taste)
- Salt
- Pepper

### Prep / Prep Time (10 minutes):

- Peel and dice the onion.
- Dice the tomato.
- Mince the garlic.
- Peel the avocados, remove the pit, and slice into big chunks.
- Cut the lime in half.

### Assembly / Assembly Time (5 minutes):

- Use the bowl you plan to serve the guacamole.
- Use a hand masher to mash up the avocado. I recommend keeping it chunky.
- Squeeze the lime juice into the bowl.
- Stir the mixture to get the lime juice mixed with the avocado.
- Mix in the onion, tomato, and garlic.
- Add salt and pepper to taste.

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- NOTE: The fresh lime will keep the guac from going brown. If you have leftovers you can keep them in the fridge for a day or two. Just scrape off the top brown layer and you will find the remaining guacamole is still good.

### Extras/Alternatives:

- Add cilantro if you enjoy that herb. Personally, I don't like it and leave it out.
- You can use 1-2 tbs of garlic-in-oil instead of fresh garlic.