

Guacamole

Ingredients:

- 4 avocados, about the same size as tomatoes
- Salt
- Pepper
- 8 oz. pepper jack cheese, grated
- 1 – 2 cups fresh salsa
- Juice 1 lime

Directions:

**I like to make the salsa part of the guacamole the day before I need it. I think the flavors are better, but it is still very good if you make it and serve. If you make the salsa the day before, trust me you want to store it in a zip lock bag or everything in the refrigerator will smell like salsa tomorrow, even your ice.*

Cut the avocados in half and remove the pits. Scoop them into your food processor. Add grated cheese and salsa and pulse to the desired consistency (I like rustic chunkier guac so I stop when I can still see some good chunks of avocado).

Remove to your serving bowl. Taste it again and add more salt/pepper if needed. Squeeze lime over the top of the guacamole. Cover with plastic wrap. I put the plastic wrap directly on top of the guacamole and up the side of the dish to cover. I think it helps keep it from turning.

When ready to serve, stir it one more time to mix in the lime juice sitting on the top.