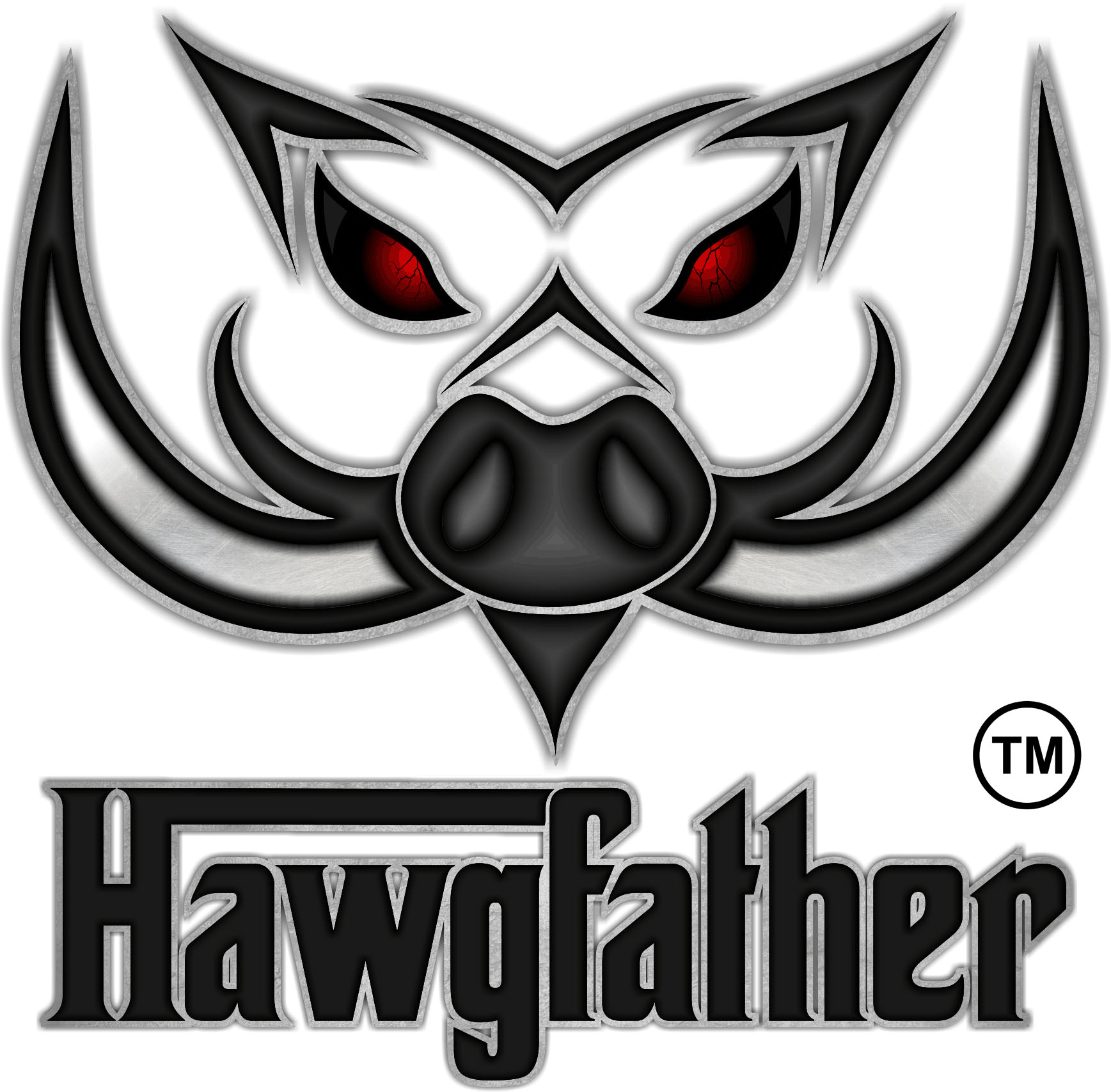
**Guacamole recipe:**

1. **3 avocados, ripe**
2. **2 tbsp of Hawgfather Original or LITE**
3. **1/2 small onion**
4. **2 Roma tomatoes**
5. **3 tbsp, fresh cilantro**
6. **2 garlic cloves**

**Slice the avocados open and remove the pit. Scoop the avocado out of the skin with a spoon and put into a bowl. Use a fork to chop/mash the avocado to the desired texture from chunky to smooth, adding the Hawgfather Seasoning as you go. Cut up all the other stuff, chunk it in and mix well.**

**If you don’t think you’ll eat all of it in one sitting, squeeze a lime in as you are mixing all the stuff together.**

**ENJOY!**