Guacamole

Ingredients

- 3 Haas avocados, halved, seeded and peeled
- 1 lime, juiced
- ½ teaspoon kosher salt
- ½ teaspoon ground cumin
- ½ teaspoon cayenne
- ½ medium onion, diced
- ½ jalapeno pepper, seeded and minced
- 2 Roma tomatoes, seeded and diced
- 1 tablespoon chopped cilantro
- 1 clove garlic, minced

Instructions

In a large bowl, place the scooped avocado pulp and lime juice, toss to coat. After all of the avocados have been coated, drain and reserve the lime juice. Using a potato masher, add the salt, cumin and cayenne and mash. Then, fold in the onions, tomatoes, cilantro, and garlic. Add 1 tablespoon of the reserved lime juice. Let sit at room temperature for 1 hour and then serve.