

Guacamole

1. 4 large Hass avocados (RIPE)
2. 1 Red onions, diced (divided in 2)
3. 2 jalapeños
4. 3 beefsteak tomatoes
5. 1 tsp Salt and pepper
6. Juice of 2 limes
7. A glug of olive oil
8. A few sprinkles of garlic powder
9. Cilantro to garnish
10. Lime zest to finish cilantro

1. In molcajete crush 2 chopped small jalapeno peppers, chopped $\frac{1}{2}$ red onion, pinch of salt and juice of 1 lime juice, a handful of cilantro and mash
2. Add in chopped avocados and mash then season
3. Stir in chopped tomatoes deseeded and $\frac{1}{2}$ of the chopped red onion
4. Zest some lime and stir.
5. A glug of olive oil, a few sprinkles of garlic powder and season with salt and lime juice. Add a bunch of cilantro on top,
6. Cover and refrigerate (add lime juice on top and push plastic wrap down to lightly touch the top of the guac.