

Guacamole Dip

3 RIPE AVOCADOS

2 TBSP. ROUGHLY CHOP FRESH CILANTRO

3 TBSP. MINCED ONION

1 SMALL TOMATO CHOPPED

1/4 TSP. PEPPER

1/2 TSP. SALT

1/2 FRESHLY SQUEEZED LEMON

Avocados should be ripe (meat should be soft and easy to release from hull). They will be slightly soft when pressed.

Peel and pit Avocados and take out meat. Place inside a glass bowl. Mash with fork or potato masher. Add remaining ingredients and mix well. Place one of the pits in dip to help keep guacamole fresh. Enjoy with Mexican cuisine or chips. When storing place plastic wrap tightly across top to prevent discoloring.

"This is AUTHENTIC Mexican guacamole. Just don't mince the cilantro.... roughly chop. Thank you for not adding garlic lol so many ppl think we add garlic to it, but we do not. Norma(viewer)"