

Guacamole



3 ripe avocados, peeled and seeded
1 to 2 Roma tomatoes, diced
1 garlic clove, minced
1/2 cup finely chopped sweet onion
2 to 3 tablespoons diced fresh cilantro
1 1/2 tablespoons lime juice
1/8 teaspoon ground cayenne pepper
1/8 teaspoon ground cumin
Dash salt

In a large bowl, mash avocados. Add tomatoes, garlic, onion, cilantro, lime juice, pepper, cumin, and salt. Mix well. Transfer to serving bowl. Serve with seasoned tortilla chips.

Cook's Note: Use this recipe in place of store bought guacamole in the Layered Fiesta Dip. Add diced fresh chili peppers for a spicier kick. To keep guacamole from turning brown, place 1 avocado seed in the bottom of the dip.