

## Simple Guacamole

### Preparation Instructions

1. Prepare ingredients by peeling or scooping the flesh out of the avocados and into a bowl, then chop the cilantro and jalapeno.
2. Mash the avocado with a fork or potato masher, leaving some medium size chunks.
3. Add the cilantro, jalapeno, spices, and the lime juice to the bowl and mix.
4. Taste, and add the optional ingredients or more of whatever flavor you want to highlight.
5. If storing for later, add a bit of lime juice on top and cover tightly with a plastic wrap or air-tight container to prevent browning (you can also add the avocado pits back into the bowl which stops browning, just make sure to remove them before serving!)

### Recipe

- 3-5 avocados
- 1-2 limes (juiced)
- 1 jalapeno (diced)
- ½ - 1 bunch cilantro (chopped)
- 1 tsp salt
- 1 tsp pepper
- 1 tsp garlic powder
- 1 tsp cumin (optional)
- Preferred hot sauce or salsa (optional, we like Cholula or Mrs. Renfro's Mango Habanero)