

Guacamole with Lime, Garlic, and Cilantro

Serves 8-10 (or 4 if you're serving my family)

Ingredients

6 small-medium avocados
3 cloves of garlic, minced
1/2 sweet onion, finely chopped
1/4 cup fresh cilantro, roughly chopped
Juice of 1 lime
1 teaspoon garlic salt
1/2 teaspoon freshly cracked black pepper

Directions

1. Cut the avocados in half lengthwise. Remove the pit by placing the knife flush with the flesh of the avocado, sharp side facing the pit, as shown above. Push the knife gently into the pit and use the pressure of the knife to pop the pit out of the avocado.
2. Slice the flesh of each avocado half in 1/4 inch slices lengthwise, then cut again in the other direction, as shown above.
3. Spoon the flesh of each avocado into a large bowl. Add the garlic, lime juice, salt, and pepper to the bowl. Use a potato masher (shown above) or fork to gently mash the avocado pieces, leaving some pieces in larger chunks unless you prefer your guacamole really smooth.
4. Add the onion and cilantro to the bowl and stir to combine. Taste and add salt, pepper, or more lime juice if necessary.
5. Bust open a bag of tortilla chips and taste again. And then again. And then tell people the guacamole is ready!

