

Local Matters

Guacamole

Ingredients

4 ripe avocados
½ bunch of cilantro, minced
½ lime, juiced
1 tsp. cumin
½ tsp. garlic powder (or 1 small clove of garlic, minced)
Kosher salt to taste

Directions:

1. Cut avocados in half. Remove seeds and scoop avocado flesh from the skins. Place in a large mixing bowl and mash with a fork.
2. Add the minced cilantro, lime juice, cumin, and garlic powder. Mix well. Season to taste with salt.
3. Serve with tortilla chips or add as a garnish to burritos, tacos or nachos.

Yield: 8 servings

