The Beader Chef

<u>Guacamole</u>

The Beader Chef Original

Servings: 4 to 6 people as a dip for chips or nachos, or as a topping to tacos or burritos

Ingredients:

- 2 ripe avocados (or 3 small avocados)
- Juice of half a lime
- 2 tbsp. red onion, chopped
- 2 to 4 tbsp. cilantro leaves, chopped
- Salt and pepper, to taste

Directions:

- 1. In a bowl mash the avocados with a fork or potato masher.
- 2. Add lime juice, red onion and cilantro and mix together.
- 3. Add salt and pepper to taste. Serve with tortilla chips and salsa, nachos, or as a

topping to tacos, burritos and tex-mex salads.