**Guacamole**

RECIPE

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**INGREDIENTS**

* 15 avacados, peeled, pitted, mashed
* 5 limes, juiced
* 1 tablespoon salt
* 2 ½ cup diced onion
* ¾ cup cilantro
* 5 tomatoes, diced
* 5 teaspoons minced garlic
* Optional Ingredients:

Cayenne pepper

**DIRECTIONS**

1. In a medium bowl, mash together the avocados, lime juice, and salt.
2. Mix in onion, cilantro, tomatoes, and garlic.
3. Refrigerate 1 hour for best flavor, or serve immediately.

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| **Prep Time:** 15 minutes | **Cook Time:** 0 minutes | **Total Time:** 15minutes | **Yield:** 20 servings |