



janiscakes.com
a nut-free cooking blog



Party Perfect Guacamole

Yield: 2 cups

2 avocados
2 tbsp. lime juice
2 garlic cloves, minced
¼ of a red onion, minced
12 cherry tomatoes, minced
1 tbsp. fresh jalapeño, minced (optional)
1 large handful fresh cilantro, coarsely chopped
¼ tsp. salt

1. Mash the avocados in a medium-sized mixing bowl. To get a quick and uniform mash, I like to use a muddler (yes...the same tool you use to muddle together limes and fresh mint to make delicious mojitos!). It's much quicker than mashing the avocados with a fork!
2. Stir in the lime juice, garlic, and salt. Fold in the red onion, tomatoes, jalapeño and cilantro. Mix until all ingredients are evenly distributed.
3. Serve with tortilla chips. And margaritas, Coronas, and mojitos if you're in that kinda mood! Enjoy!