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Classic Guacamole serves 8 as taco topping

Ingredients:

4 ripe avocados
2 roma tomatoes, diced
1/4 onion, finely diced
2 cloves garlic, diced
1 jalapeño, seeded and finely diced
2 tbsp cilantro, chopped
1/4 teaspoon cumin
juice of 2 small limes, more to taste
Kosher salt and pepper, to taste

Directions:

- 1. Split, pit, and scoop out the avocados. Using a fork or avocado masher until coarsely mashed.
- 2. Add the tomatoes, onion, garlic, jalapeño, cilantro, cumin, and lime juice. Stir until combined.
- 3. Season the guacamole with Kosher salt and pepper, to taste. Adjust the amounts of lime juice, cumin, and cilantro according to your preference.