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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.