



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

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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.