

GUACAMOLE

- 4 Ripe Haas Avocados
- 3 Tablespoons freshly squeezed lemon juice
- 8 Dashes hot pepper sauce-optional
- ½ Cup Small diced red onion
- 1 Large garlic clove, minced
- 1 Teaspoon kosher salt
- 1 Teaspoon freshly ground black pepper
- 1 Medium tomato, seeded, and diced

Cut the avocados in 1/2, remove the pits, and scoop the flesh out of their shells into a large bowl. Immediately add the lemon juice, hot pepper sauce, onion, garlic, salt, and pepper and toss well. Using a sharp knife, slice through the avocados in the bowl until they are finely diced. Add the tomatoes and mix well.

