

Kelly Gramlich & Eric Mac Lain's

FAMOUS GUACAMOLE

SERVES: 4-6



INGREDIENTS:

4 or 5 medium avocados

1 tsp garlic powder

1 tsp sea salt

¼ tsp freshly ground black pepper

2 tbsp lime juice

½ small red onion, diced

½ cup cherry tomatoes, deseeded and diced

DIRECTIONS:

1. Cut open the avocados lengthwise, remove the pits, and use a spoon to scoop the flesh into a mixing bowl.
2. Use a potato masher or fork to gently mash the avocados, leaving them a little chunky.
3. Add the garlic powder, salt, pepper, and half the lime juice and stir until combined.
4. Add the onion and tomatoes and stir until combined.
5. Taste and add the remaining lime juice and extra salt, if needed.
6. Let sit for at least 30 minutes at room temperature before serving.