

cathy gillen thacker

Guacamole

3 large ripe Haas avocados (Tip: Buy them when they are dark green and fresh, and let them ripen on the counter, at room temperature, until they are just soft to the touch, and then refrigerate in vegetable bin until ready to use.)

1 cup peeled and chopped tomato

½ finely cupped chopped sweet yellow onion

1 teaspoon salt

Juice of ½ lime

Remove the pit and peel from avocado, and mash in bowl. Add tomato, onion, salt, and lime juice. Mix well. Serve immediately with tortilla chips. {Also a wonderful garnish for fajitas.

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