



Marilyn's Holy Holy Guacamole

Ingredients

- 2 large avocados or 3 average sized cut in half, seed removed (about 2 cups)
- ¼ white skin onion-peel, dice ¼ inch then rinse with water for 30 seconds. Drain
- 2 small vine ripe tomatoes, dice ¼ inch
- ¼ cup chopped fresh cilantro or to taste
- 1 medium lime, juiced (about 2-3 Tbsp)
- ¼ tsp ground black pepper
- ½ tsp sea salt
- Marie Sharp (or your favorite brand) hot sauce, about ¼ tsp or more to taste

Instructions

Mash avocado with a potato masher. Add rinsed and diced onion, diced tomato, chopped cilantro and lime juice. Barely combine with a spoon. Add black pepper, sea salt and hot sauce, stir and taste. Add more lime, cilantro or salt to your taste. Serve with fresh corn chips.

¡Buen provecho! (Enjoy!)