

Chef Gary's Guacamole

Hy's Calgary

- 3 ripe avocados
- 1 small Roma tomato deseeded and finely chopped
- ¼ of a red onion finely chopped
- ¼ of jalapeño finely chopped
- 1 tbsp cilantro finely chopped
- Juice of 1 lime
- Salt to taste



In one bowl or Mexican Molcajete (Granite Mortar and Pestle), mash avocado.

Add remaining ingredients, mix well.

Serve with tostado chips, nachos or add to quesadillas or tacos.