



Ludicrous Guacamole (Updated)

So good, so simple, it's ludicrous.

Prep Time: 10 minutes

Equipment:

- Bowl
- Potato masher

What you need:

6 medium hass avocados
Juice of 1 lime or lemon
2 tsp ground cumin
1 ½ tsp kosher salt (or more to taste)
Fresh ground black pepper
Cayenne pepper to taste (optional)
1 tbsp finely diced shallot
2 tbsp chopped fresh cilantro

To make:

Scoop out the avocado meat and place it into the bowl. Add the citrus, cumin, salt, pepper, and cayenne. Take the potato masher and thoroughly mash into a smooth mixture (or desired consistency). Once done, fold in the shallots and cilantro.

Tips

- You can use dried cilantro in a pinch, but if you do, use 2 tsp and mash it in with the rest of the spices.
- If tomatoes are super ripe and in season and you like tomatoes in your guac, you can finely dice and liberally salt 2 small tomatoes and fold them into your guac with the shallots. Totally not needed, though.