

GUACAMOLE

Mmm! Guacamole! You can dip into in, spread it, scoop it up, or dollop it on top of just about anything. You can do so many things with guacamole—and it's always a favorite.

Makes 2 to 3 cups

- 4 Hass avocados
- 1 teaspoon garlic powder
- Salt and pepper to taste

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1. Slice the avocados lengthwise in half and remove the pits. Using a spoon, scoop the avocado flesh into a bowl. Using a potato masher or a fork, mash the avocado, making it as chunky or smooth as you like.
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2. Season with garlic powder and salt and pepper. Serve chilled or at room temperature.
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VARIATIONS: You can add chopped onion, chopped Serrano or roasted poblano *chiles*, chopped cilantro, and/or diced tomatoes for different flavors.