

## Super Simple Guacamole

2 ripe avocados

1 T. garlic

1 T. granulated onion

1 T. lime juice

Hot sauce, to taste

Salt and pepper, to taste

Deposit the fruit of two avocados on a cutting board. Mash with potato masher until evenly spread on cutting board. Sprinkle garlic, onion, lime juice, a few splashes of hot sauce, and a small amount of salt and pepper over avocado. Mash again, using a pastry scraper to rearrange avocado and mix ingredients together. Continue mashing until smooth. Taste. Add more salt, pepper, and hot sauce to taste. Mix until combined.

\*If you have leftover guacamole, put in a container and pour a layer of lime juice over the top. When ready to use again, dump off lime juice, stir, and enjoy.