

Joella's Guacamole

Makes about 3 cups

2 to 3 large ripe avocados

1 medium tomato, chopped

¼ cup chopped onion

2 to 3 tablespoons chopped fresh cilantro

1 to 2 jalapeño peppers, seeded and finely chopped

1 tablespoon lime juice

Salt and black pepper

Tortilla chips

1. Cut avocados into halves; remove and discard pits. Scoop out pulp; mash and stir with a fork until desired consistency.*
2. Stir in tomato, onion, cilantro, jalapeño pepper, lime juice, salt and black pepper until well blended. Serve with tortilla chips.

*Mash and stir more if you want a creamier texture or less if you want more of a chunky guacamole.