



Guacamole

Makes about 2-3 cups

4 Each	Hass Avocados, Peeled, Seeded, Mashed
1 Each	Tomato, ¼" Dice
½ Each	Red Onion, ¼" Dice
2 Tbs.	Cilantro, Finely Chopped
1 Each	Orange, Juiced
1 Each	Lime, Juiced
To Taste	Kosher Salt
To Taste	Black Pepper

Method:

- Combine all ingredients in a mixing bowl and mix well
- Transfer into a covered container, with a layer of plastic directly covering the guacamole so that it does not come in contact with the air
- Store for up to 3 days refrigerated