

## Game Day Guacamole

### Ingredients

3 avocados halved, seeded and peeled  
1 lime, juiced  
1/2 teaspoon kosher salt  
1/2 teaspoon cumin ground  
1/2 teaspoon cayenne  
1/2 medium onion, diced  
2 tomatoes seeded & diced  
1 tablespoon cilantro, chopped  
1 garlic clove, minced

### Directions

In a large bowl place the scooped avocado pulp and lime juice, toss to coat. Drain, and reserve the lime juice, after all of the avocados have been coated.

Using a potato masher add the salt, cumin, and cayenne and mash. Then, fold in the onions, tomatoes, cilantro, and garlic.

Add 1 tablespoon of the reserved lime juice. Let sit at room temperature for 1 hour and then serve.