Guacamole

Ingredients:

- 3 ripe avocados
- 1 small red onion, finely diced
- 1-2 tomatoes, diced
- 1-2 cloves garlic, minced
- 1-2 jalapeños, seeds removed and finely chopped (adjust to taste)
- 1/4 cup fresh cilantro, chopped
- Juice of 1-2 limes
- Salt and pepper to taste

Instructions:

1. **Prepare the Avocados:**

   - Cut the avocados in half and remove the pits. Scoop the avocado flesh into a mixing bowl.

2. **Mash the Avocados:**

   - Use a fork or potato masher to mash the avocados to your desired consistency. Some people prefer chunky guacamole, while others like it smoother.

3. **Add Lime Juice:**

   - Squeeze the juice of 1-2 limes over the mashed avocados. Lime not only adds flavor but also helps prevent the guacamole from browning.

4. **Add Aromatics:**

- Add the finely diced red onion, minced garlic, and chopped jalapeños to the bowl.

5. **Add Tomatoes:**

   - Dice the tomatoes and add them to the bowl. If the tomatoes are very juicy, you can remove the seeds to prevent the guacamole from becoming too watery.

6. **Add Cilantro:**

   - Chop fresh cilantro and add it to the bowl. Cilantro adds a fresh and herbaceous flavor to the guacamole.

7. **Season with Salt and Pepper:**

   - Season the guacamole with salt and pepper to taste. Start with a small amount and adjust according to your preference.

8. **Mix Well:**

   - Gently mix all the ingredients together until well combined. Be careful not to overmix, especially if you prefer chunky guacamole.

9. **Taste and Adjust:**

   - Taste the guacamole and adjust the lime juice, salt, or other ingredients if needed.

10. **Serve:**

    - Transfer the guacamole to a serving bowl.
    - You can garnish with additional cilantro or a few tomato and onion pieces for presentation.

11. **Serve Immediately:**

    - Guacamole is best served fresh. If you need to store it, press plastic wrap directly onto the surface of the guacamole to minimize air exposure and refrigerate.

Enjoy your homemade guacamole with tortilla chips, tacos, or as a topping for various dishes!