

Guacamole

4 ripe avocados, fork smashed

3 cloves garlic, roasted and mashed

½ finely chopped red onion

Juice of ½ of lime; more if needed

¼ cup fresh parsley

¼ cup fresh cilantro

1 ripe tomato, peeled and diced

1 jalapeno pepper, seeded and chopped finely

Salt to taste

In a bowl fork smash the avocado and roasted garlic until as smooth as you like it.

Add onion, lime juice, parsley, cilantro, jalapeno pepper, and tomato.

You must taste and add more lime juice and salt as needed.

Cover with plastic wrap and refrigerate. If you don't cover this and leave it out, it will oxidize and turn brown.

Serve with fresh tortilla chips, tacos, or any other favorite Mexican dish.