

AWARD-WINNING GUACAMOLE EVERY TIME!



CINCINNATI MOM COLLECTIVESM

FROM THE KITCHEN OF LANI AQUINO

THE FLAVOR-IZED INGREDIENTS LIST

4 avocados (pits reserved)

2 roma tomatoes chopped

¼ medium white onion chopped

¼ cup cilantro chopped

lime for juicing

Salt & Seminole Swamp Seasoning to taste

DIRECTIONS

Pit and peel avocados; reserving the pits for later use.

An avocado peeler is a perfect tool for this and helps to break the avocado into the right size/consistency. Chop tomatoes and onions, and stir into chunked avocado. Finely chop cilantro and add. Juice 1 lime and stir liquid into mixture. Add salt and Swamp Seasoning (a flavorful seasoning blend of choice could also be substituted) to taste. ENJOY!

MOM PRO TIP

Reserve the avocado pits and place 2-3 into the mixture to help deter browning.