



## CHEF RONALD'S GUACAMOLE

6 good quality, ripe avocados

3-4 limes

1 Tbsp. **Oh! So Garlic**

1 tsp. **Sunset Seasoned Salt**

Pepper, to taste

2 serrano or jalapeno peppers, finely diced

1 medium white onion, diced

Cut avocados in half, remove seed. Scoop out the flesh with a spoon and place into a bowl. Using a fork, roughly mash the avocado, leaving it a little chunky. Add the juice from 3-4 limes, **Oh! So Garlic**, **Sunset Seasoned Salt**, pepper and diced peppers. Mix together. Add diced onion.

Start with this recipe and then adjust to your taste (more **Oh! So Garlic**, **Sunset Seasoned Salt** or peppers for example).

Cover with plastic wrap and then place lid on bowl.

Refrigerate until ready to serve.

- **Oh! So Garlic**
- **Sunset Seasoned Salt**