

Ingredients 3 med Avocados, peeled and pitted 1 sm Jalapeno, ribs and seeds removed, diced 2 T fresh Lime Juice Zest of 2 Limes Celtic Sea Salt and fresh ground Tellicherry Black Pepper to taste 2 med Roma Tomato, diced 3 T finely chopped Red Onion 1 t Garlic Powder to 1 lg clove Garlic, diced

2 T Tequila Gold

Guacamole

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Categories: Appetizers, Guacamole

Yield: 2 c

Preparation Time: 10 minutes Start to Finish Time: 10 minutes

Description: A slight variation to the standard guacamole.

Directions

1) Scoop the avocados into a bowl, and mash them with the lime juice, lime zest, salt, and pepper. Add the tomato, onion, garlic powder, diced garlic clove and Tequila. Mix by hand and taste and adjust.