



CS Guacamole

Source: adapted from

<https://downshiftology.com/>

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The Captain's Shack

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Prep: 10 min Total: 10 min Serves: 8

Note: A tried and true guacamole recipe that's easy to make, uses fresh ingredients and is loaded with flavor. It's the best guacamole dip

hands down. Look for large avocados for this recipe. If you can only find small avocados, feel free to add one more!

Definitely use fresh limes rather than *lime juice in a bottle*. The flavor difference is worth it. And speaking of limes, I'm using Mexican limes which give about 1 to 2 tablespoons of juice.

Make sure to read my tips above for keeping leftover guacamole green and fresh. It's truly amazing! And I store the leftover guacamole in these food storage containers.

Ingredients:

3 Avocados ripe

½ small Red Onion finely diced

3 Roma Tomatoes diced

3 T finely chopped fresh Cilantro

1 Poblano or Anaheim Pepper seeds and veins removed and finely diced

3 fresh Garlic Cloves minced

3 Limes juiced

½ t Celtic Sea Salt

Directions:

Slice the avocados in half, remove the pit, and scoop into a mixing bowl.

Mash the avocado with a potato masher and make it as chunky or smooth as you'd like.

Add the remaining ingredients and stir together. Give it a taste test and add a pinch more salt or lime juice if needed.

Serve the guacamole with tortilla chips.