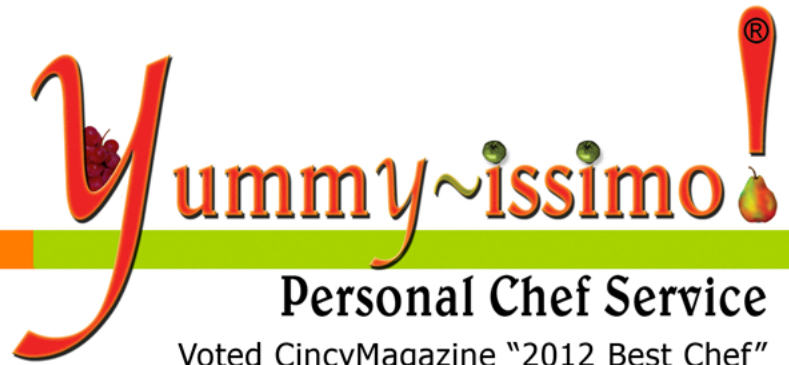


The Greatest Guacamole



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

4 ripe avocados	2T lime zest	4 green onions, thinly sliced
1/2 yellow onion, finely diced	juice of 1 lime	1t cumin
3T garlic, finely minced	1 jalapeno, finely diced	1t Kosher salt ~ more or less to taste
2T chopped cilantro	1 large tomato, peeled, diced	

Mix together all ingredients, mashing avocados with the back of a fork to keep chunky. If you like your guacamole smoother, place all ingredients in food processor and pulse until smooth.

Note: To keep your guacamole from turning brown in the refrigerator, use a pastry brush and lightly brush the top of the guac with olive oil. Cover with plastic wrap, pressing down onto the guac and then cover with tight fitting lid.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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