

Hot Habanero Guacamole

Ingredients

6 avocados, halved, pitted & peeled
2 - 3 limes, juiced

1 tsp Himalayan Pink Salt
2 - 3 habanero peppers, finely chopped

3 Tbs chopped cilantro
2 cloves garlic, minced

Method

Smooth Preparation: Throw everything in a food processor.

Chunky Preparation: Make sure you get soft avocados. Chop, mince, squeeze & mash everything together manually. I find a hand-held potato masher works well.

Makes: 6 servings

Time: 10-15 mins

