

## Guacamole, the way Kat Likes It

### Ingredients

2 avocados, chopped  
1 clove garlic, finely minced  
1 Shallot, finely minced  
1 jalapeño, cleaned and chopped fine.  
2 tablespoons chopped cilantro  
3 roma tomatoes, chopped and most of the "wet stuff" (i.e. seed and excess juice) removed  
3 tablespoons lime juice  
1 tablespoon olive oil  
Salt and pepper to taste

### Instructions

Cut avocados in half. Remove seed. Scoop out avocado from the peel, put in a mixing bowl.

Using a fork, mash the avocado. Add the chopped shallot, garlic, cilantro, lime juice and salt and pepper and mash some more. Jalapeños vary individually in their hotness, so, start with a half of one jalapeño and add to the guacamole to your desired degree of hotness.

Keep the tomatoes separate until ready to serve.

Cover with plastic wrap directly on the surface of the guacamole to prevent oxidation from the air reaching it. Refrigerate until ready.

Just before serving, add the chopped tomato to the guacamole and mix. Garnish with additional cilantro, if desired.