

# Guacamole w/Chicharones

## Ingredients

2 ripe avocados, peeled and pitted

1 cilantro stalk, well well chopped (leave a few rough chopped)

1 small onion, finely chopped

1 tomatillo, finely chopped

1 ripe tomato, chopped

1 clove garlic, minced

1 lime, juiced

Carne Asada Seasoning

Salt and pepper to taste

## Directions

Half, pit, and mash avocado. I save one or two pits on the side.

Finely chop onions, tomatillo, garlic... but I coarsely chop the tomato (looks cooler, add lasy)

Add in everything but the tomato, and mash a little more, stir well.

Then tomatoes go in last.

I add in my seasoning... I use some standard "Carne Asada" flavoring, some salt and pepper and even a little oregano as well.

I squeeze in some lime...

THEN TASTE.. remember you can put more seasoning and lime on.... You can't take it back out once it is in.

Season more, and go back and forth... til it is perfect.

To plate, I sometimes sprinkle some sea salt or oregano and then the rough chopped cilantro on top.

To help with storage, I put a pit in there, it is supposed to help it not blacken as fast.

Chips and Chicharones for snacking.