

## Josh's Guacamole

*My step-son, Josh, started making this guacamole when he was about 10 years old. We serve it with homemade corn chips or carrots, or use it as a topping for burgers!*

- 2 ripe avocados, peeled, pitted and diced
- 1 clove garlic, crushed and minced
- 1 lime, juiced
- Sea salt, to taste
- ½ teaspoon finely diced jalapeño, seeds and pith removed (optional)

Mash avocado in a medium bowl. Mash more for a creamier consistency; less for a chunkier guacamole. Add garlic, lime juice and salt, adjusting amounts based on your personal preference.

*Makes 2-4 servings*