



## Chef Peter's Guacamole

- 2 ripe avocados
- ¼ of a medium size red onion  
(minced)
- ½ to a whole jalapeno pepper
- ¼ cup of chopped cilantro
- 1 Lime
- Salt and Pepper

Cut the avocados in half (top to bottom). Peel the skin off and pull the large seeds out. Cut the avocados into long strips and dice evenly. Put into a bowl and add ¼ of minced red onion. Add ½ to a whole jalapeno. Add ¼ cup of finely chopped cilantro. Squeeze the juice from a medium size lime on top and add salt and pepper to taste. Using a dinner fork, blend well to break up some of the larger chunks. Continue blending until desired texture is achieved.