

Guacamole

3-4 ripe avocados

1 jalapeno pepper, seeded and chopped

1 clove garlic, minced

1/4 teaspoon cumin

Juice from 1 lime

1. Halve and pit the avocados. Scoop out the flesh with a tablespoon into a mixing bowl. Mash the avocados with a fork, leaving them somewhat chunky.
2. Add the remaining ingredients, and fold everything together to gently mix.
3. Lay a piece of plastic wrap right on the surface of the guacamole so it doesn't brown and refrigerate 1 hour before serving.