



Cut the avocados in half and take out the seed. Make 4 slices the long way without cutting through the skin. Turn the avocado and slice through the 4 slices 5 times evenly (again not cutting through the skin). Take a spoon and starting at one end scoop out the avocado into a separate bowl.



Mix together the lime juice, Tabasco, garlic, onion, cilantro, and green onion together. Add the diced avocado (slowly and do not over mix, we want our guacamole a little chunky) and season with salt and pepper to taste.



Serve immediately or for a better flavorful Guac, cover and refrigerate for at least an hour.

Great for Tacos, Nachos, Burritos or by itself! Serve with your favorite vegetables or as a dipping sauce!

*-Chef Reilly*

*Chef Reilly's*

# GUACAMOLE

**4 Avocados – Peeled, Pitted and Small Diced**

**1/2 Cup White Onion (Medium Diced)**

**1/2 Cup Diced Green Onions**

**2 Tbsps. Cilantro**

**1 and 1/2 Tsp Tabasco Sauce  
(or 1/2 if you want less spice)**

**1 Lime - Juiced**

**2 cloves Diced Garlic**

**Salt & Pepper to Taste**



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