

# Creamy Guacamole

A light creamy guacamole that even picky eaters will love!

Yield:

4-6 servings

Ingredients:

2 large ripe avocados\*

2 tablespoons lime or lemon juice

3 tablespoons fresh chopped cilantro

1/4 cup minced red onion

1/2 teaspoon salt

Several shakes of Tapatio or your favorite hot sauce

1/2 cup sour cream

Instructions:

1. Slice open avocados, remove pits, and scoop out the meat with a large spoon.
2. In a small-medium mixing bowl, mash avocados with lime/lemon juice. Then, stir in remaining ingredients.



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This recipe is from Tammy's Recipes.