

James' Famous Guacamole

Makes 3-4 servings

Ingredients:

1 large avocado

1 big slice of lemon

2 big spoons of sour cream

salt

1 big spoon of salsa

pepper

1 big slice of lime

1. Shell and pit avocado
2. Place avocado, sour cream and salsa in large cereal bowl
3. Squeeze about ½ of available lemon and lime juice evenly over bowl
4. Shake normal salt shaker for about ten seconds evenly over bowl
5. Grind some pepper evenly over bowl
6. Using a knife begin slicing together contents of the bowl
7. When the majority of the avocado is in ½" or smaller chunks use fork to finish folding ingredients together. Do not over fold. Guacamole should have chunks of avocado
8. Taste
9. Add more salt
10. Add additional salt, lemon or lime juice as necessary

Best eaten with fresh white corn tortilla chips