

**Recipe Name: El Nibble Nook's Famous "Guacamole"**

*From The Kitchen Of:* Chef Brett, El Nibble Nook



Chef Demo August 6, 2011

Farmington Farmers & Artisans Market

*Ingredients:*

- 10 ripe Avocados
- 1 cup of diced tomatoes
- 1 cup of diced onions
- 1 - 2 Lemons (juice)

*Directions:*

Cut avocados in half and remove pits. Remove pulp from shell with spoon and mash until creamy. Fold in tomatoes, onions, and lemon juice. Add salt to taste and enjoy!



**Great Mexican Food and Drink**



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