

Hot Momma Guacamole

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INGREDIENTS

- 1 Avocado
- $\frac{1}{2}$ tsp Hot Momma Seasoning, any flavor
- $\frac{1}{4}$ Lime, just the juice
- $\frac{1}{4}$ tsp Garlic Powder
- Salt to taste

DIRECTIONS

Cut avocado in half and remove the pit. Remove from skin and place into a mixing bowl. Add seasoning. Mash until it meets your favorite consistency. Great with tortilla chips. Salsalénté!

Want to freeze your guacamole? Here's how!

INGREDIENTS

- 3 Avocados
- $\frac{1}{4}$ – $\frac{1}{2}$ tsp Garlic Powder
- 1 Lime, just juice
- 1-2 tsp Hot Momma Seasoning, mild or fiery
- Salt to taste

DIRECTIONS

Food processor or mash by hand, all ingredients. Do as quickly as possible to avoid browning. Place into quart sized freezer bag. Squeeze out as much air as possible and lay flat. Will keep in the freezer up to 3 months. When ready to use, allow to thaw naturally. Cut the corner of the bag and squeeze. Salsalénté!