



Most people love guacamole, however it's made, and this one is guacamole with a twist. This one has no tomatoes (but you can add them) and in comes the magical ingredient of cumin which makes it taste just divine!

**SERVES 2-4**

## *Equipment*

Sharp knife

## *Ingredients*

2 ripe avocados

1-2 teaspoons cumin powder (to your taste, and depends on size of avocados)

1-2 lemons, juiced (depending on sweetness and amount of juice)

1 small onion - red onion works better

## *Directions*

1. Slice your avocados in half and remove the pits. Remove the flesh and spoon into a bowl. Mash well with a fork, adding the lemon juice if it's hard going.
2. Add in the cumin powder. (Err on the side of caution first and add less than you think you might need.) Then add the lemon juice and very finely chopped onion.
3. Mix all ingredients together by hand, making sure the cumin and onion are spread evenly throughout the mixture.
4. Taste-test. Adapt as desired. If you like tomato in your guacamole, now's the time to add it.
5. Serve with crackers, as a side dish or as a filling for a wrap or roll.

## **ADDITIONAL NOTES**

Don't be afraid to add more ingredients to this recipe - tomato, red pepper, coriander (cilantro), basil, swap onion for garlic - it's all up to you.

If you're making a large batch and need to keep it fresh for a few hours, put the avocado stones (pits) in the bowl with the mixture and cover well. Refrigerate. All of these things will help it stay looking and tasting good.