

THE COOKING LADIES'  
FAVORITES  
*Series*

#1 BEST  
SELLER

THE COOKING LADIES' FAVORITE  
**HAPPY HOUR RECIPES**  
*It's 5 o'clock somewhere*



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## CELEBRITY GUACAMOLE

(Makes approximately 2 cups)

- |     |                     |                           |
|-----|---------------------|---------------------------|
| 2   |                     | avocados                  |
| 1   | tablespoon (15 mL)  | lime juice                |
| 1/2 | teaspoon (2.5 mL)   | seasoned salt             |
| 2   | tablespoons (30 mL) | finely chopped onion      |
| 1   |                     | plum tomato, finely diced |
| 3   | tablespoons (45 mL) | mild salsa                |

Wash and peel the avocados.

Cut the flesh into chunks and place them in a bowl.

Add the lime juice and the seasoned salt to the avocado chunks.

Gently stir and break up the chunks with a fork.

The texture should not be completely smooth. Some chunks should remain.

Add the onion, tomato, and salsa. Gently stir to combine all the ingredients.

Place the guacamole in a serving dish. Garnish with a wedge of lime.

Serve with tortilla chips.

