

# YUCKAMOLE



## Ingredients:

3	Each	Avocados, halved and pitted
½	Small	Lime, juiced
½	Teaspoon	Salt
¼	Teaspoon	Ground cumin
2	Each	Green onions, chopped fine
2	Tablespoons	Bacon, cooked & chopped fine
6	Slices	Jalapeño pepper, minced (from a jar)
1	Large	Roma tomato, seeded and diced
1	Tablespoon	Cilantro, dried

## Directions:

1. Scoop the meat from the avocados and place in a large bowl with the lime juice. Add the salt, cumin, and cayenne. Mash with a fork until just a few small chunks are left.
2. Stir in the salt, cumin, onions, bacon, jalapeños, tomato, and cilantro. Place on a platter, as though being spewed from the mouth of a carved pumpkin. Spread tortilla chips around the platter and serve.