

## Guacamole

{adapted from *The Barefoot Contessa Cookbook*}  
makes 3 cups

4 ripe Haas avocados  
3 tablespoons freshly squeezed lemon juice  
8 dashes Tabasco sauce  
1/2 cup small-diced red onion  
1 large garlic clove, minced  
1 teaspoon kosher salt  
1 teaspoon freshly ground black pepper

Cut the avocados in half, remove the pits, and scoop the flesh out of their shells into a large bowl.

Immediately add the lemon juice, Tabasco, onion, garlic, salt, and pepper and toss well. Using a sharp knife, slice through the avocados in the bowl until they are finely diced. Mix well and taste for salt and pepper.

This recipe can be doubled or tripled.