

# Prairie Dust Guacamole

**Prep Time:** 20 mins

**Resting Time:** 0

**Total Time:** 20 mins

**Servings:** 12

As guacamole goes, there are a million versions, here's mine with A CCC kick

## Ingredients

- 3 avocados
- 1/2 small red onion, fine diced
- 2 Roma tomatoes, diced
- 3 tablespoons cilantro, finely chopped
- 1 jalapeno pepper, seeds removed and finely diced
- 1-2 limes, juiced
- 1-1/2 tbsp CCC Prairie Dust Seasoning

## Instructions

1. Slice the avocados in half, remove the pit, and scoop into a mixing bowl.
2. Mash the avocado with a fork to desired consistency.
3. Add the remaining ingredients and stir together. Give it a taste test and add a pinch more Prairie Dust or lime juice if needed.