Crab & Dill Guacamole

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“Guac is always a crowd-pleaser at a party, and freshly made guac is in a whole different league than premade. You’ll find authentic variations like mine all over Mexico. This guacamole can be served as a dip with pita or tortilla chips, or add it to your taco bar or use it to top tuna.”

Prep time: 10 minutes; Total time: 30 minutes
Servings: 8 (but sometimes 1-2; no judgement!)

Ingredients
2 Roma tomatoes, diced and lightly salted
1 garlic clove, minced (about 1 1⁄2 t) 1⁄2 jalapeño, minced (about 1 T)
4 avocados “SWOOPS” (seasoned with olive oil, pepper and salt)
1 T fresh lime juice (about 1 lime)
1 c fresh crabmeat
1⁄2 c chopped dill

Method
Throw the tomatoes in a large bowl. Add the garlic and jalapeño; lightly mix. Halve and pit the avocados; scoop out and chop the avocado meat; add to the bowl. SWOOPS. Add the lime juice and mix. Add the crabmeat and dill. Mix to evenly incorporate all of the ingredients. Season to taste. Dive in head first.