The BEST Guacamole!!

* 4 ripe medium size avocados, gently mashed
* ½ of a jalapeño, finely diced
* 1/8 cup of diced fresh cilantro
* 2 crushed cloves of garlic
* 2 tablespoons of fresh lime juice
* 1 teaspoon of salt
* 1/3 cup of diced red onion
* 1/3 cup of diced cherry tomatoes
* 1/3 cup of diced bacon (Optional)

**Directions**

1. In a medium bowl, combine mashed avocado, jalapeño, cilantro, garlic, lime juice and salt. Stir in red onion and tomatoes. Cover with plastic wrap, and refrigerate guacamole for 30 minutes to allow flavors to combine. Sprinkle on bacon if desired right before serving. Great served chips or fresh veggies. Perfect with your favorite Mexican entrée!