

# Smoked Salmon Guacamole

## Ingredients:

- 1 large avocado mashed
- 4oz smoked salmon chopped into to bite sized pieces
- ¼ small red onion
- ¼ jalapeno pepper
- 1 small Roma tomato
- ½ cup cilantro leaves
- ¼ teaspoon of each: garlic powder, onion powder, Himalayan salt, ground pepper, cumin powder
- 2 or 3 cloves of finely minced garlic
- ½ inch piece of finely minced ginger
- ¼ cup lime juice
- ½ tablespoon Sambal Oelek Thai garlic chile paste or your favorite hot sauce

## Directions:

- In a bowl combine mashed avocado and all vegetables and seasonings. Mix well until combined.
- Then add lime juice, garlic chili paste and chopped salmon to the mixture and stir until combined. Taste and adjust seasonings to your preference. Serve on seeded crackers or parmesan crisps crackers of your choice.

