

# Guacamole in a Jar

## A Freeze Dried Pantry Recipe

This recipe will make 4-6 servings and will fit in a Quart Jar\*

**Ingredients: ALL Ingredients are freeze dried or spices**

3 C Avocado  
½ C chopped  
Green Onions  
1 C seeded Roma  
Tomatoes  
2 Cloves Garlic  
1 Jalapeno  
½ tsp Kosher Salt  
½ tsp Ground  
Cumin  
½ tsp Cayenne  
Pepper



### Directions:

1. Pulse all ingredients in a blender until desired size and texture
2. Add to jar and store appropriately or continue to make guacamole now
3. Pour contents into a small serving bowl, add 1 C of water and mix with a fork until guacamole is desired consistency. Add more water in small amounts as needed
4. Let sit 1-2 minutes to allow all ingredients to rehydrate.
5. Serve immediately once rehydrated



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\*XL Tray = 15 Cups/Tray  
Small = 5 Cups/Tray

Cycle times & rehydration for reference only  
Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray