

LAKESHORE RECYCLING SYSTEMS

TRASH TALK

RECIPE OF THE WEEK

BEST GUACAMOLE RECIPE

It's quick and easy to make, naturally gluten-free and vegan, and always the hit of a party. See below for potential ways to customize your own guacamole recipe.



INGREDIENTS

- 3 ripe avocados, peeled and pitted
- 1 jalapeño, cored and finely diced (add more or less to taste)
- 1/2 cup finely diced red onion
- 1 tablespoon fresh lime juice
- 1/3 cup fresh cilantro leaves, finely chopped
- 1/2 teaspoon fine sea salt
- 1/4 teaspoon ground cumin
- (Optional: 1 roma tomato, cored and chopped)

INSTRUCTIONS

1. In a medium mixing bowl, use a fork or a potato masher to mash the avocados to your desired consistency
2. Stir in the jalapeño, onion, lime juice, cilantro, salt, cumin until well-mixed. (If adding tomatoes, stir them in at the very end)
3. Taste and season with extra salt (plus extra lime juice, jalapeño and/or cilantro) if needed
4. Serve immediately and enjoy!

NOTES

Storage Instructions: To store this guacamole, cover the bowl with plastic wrap (so that the plastic is literally touching the entire top layer of the guacamole) and refrigerate for up to 2 days before serving.

GUACAMOLE ADD-INS

Want to customize your own personal best guacamole recipe? There are all sorts of fun ingredients you can add in, such as:

- **Fruit:** such as mango, pineapple, pomegranate, berries, apple, peaches, grapes... you name it!
- **Chopped nuts:** such as pepitas, toasted almonds, cashews, etc.
- **Cheese:** any soft cheeses work well with guacamole, such as feta, goat, blue cheese or queso fresco are delicious
- **Additional seasonings:** Try adding *Everything Bagel* seasoning
- **Greek yogurt or sour cream:** if you'd like to make a creamier homemade guacamole
- **Chopped chipotle in adobo:** if you'd like a smokier chipotle guacamole with a little heat
- **Additional chopped chile peppers:** if you would like an even more spicy guacamole
- **Bacon or chorizo:** because...yum

TODAY CELEBRATE A VIRTUAL CINCO DE MAYO EVEN IF WE CANNOT CELEBRATE TOGETHER, HERE ARE SOME IDEAS FOR ENJOYING THIS FUN DAY AT HOME (HOPEFULLY WITH A MARGARITA IN HAND!)

MARGARITA RECIPES AT HOME

Click these links to try a new margarita recipe, perfect for the warmer weather ahead. Try your favorite or all three!

[CLASSIC MARGARITA](#)

[TROPICAL MARGARITA](#)

[THE ULTIMATE MARGARITA](#)

CINCO DE MAYO HISTORY FACTS

As we start the month with this exciting Mexican tradition, be sure to learn more about what makes it so special. Click these links to learn more about Cinco De Mayo!

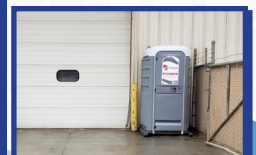
[HISTORY OF CINCO DE MAYO](#)

[HOW CINCO DE MAYO IS CELEBRATED IN MEXICO](#)

[THE DIFFERENCES BETWEEN CINCO DE MAYO CELEBRATIONS IN MEXICO AND THE US](#)

BADGERLAND BREAK

Badgerland has launched a new way for drivers to start their morning check-in process! There are Portables with hand wash stations outside of the building and a paperwork turn-in/sanitation station on the inside. **Just one way to Live Safety!**



HAVE SOMETHING TO SHARE?
SEND IT TO MARKETING@LRSRECYCLES.COM!