



Simply Sensational Guacamole

Makes about 2 cups of guacamole

Ingredients

- 3 ripe avocados, halved, pitted and diced
- 1 lime, juiced
- ¼ cup finely diced onion or shallots
- 3 tablespoons chopped fresh cilantro
- 1–2 Roma (plum) tomatoes, seeded and diced
- 1 teaspoon seeded, minced Serrano chili (optional)
- Kosher salt to taste

Directions

1. Use the freshest possible ingredients.
2. Using a very sharp knife, dice the onions or shallots into ¼ -inch pieces.
3. Pare off the skin and outer flesh of the tomato into 4 or 5 sections. Cut into julienne strips, then align the strips and cross-cut them into ¼ -inch diced pieces. Discard the seedy center of the tomato, as it will make your guacamole watery.
4. Chop the cilantro into small rough-cut pieces.
5. Slit open the chili, and using the tip of your knife scrape out the seeds and discard.
6. Slice the avocado in half and remove the pit.
7. Using a small, sharp knife, cut the avocado into ½ - inch chunks without slicing through the skin. Using a large spoon, scoop the chunks into a bowl. Add the lime juice to prevent the avocado from oxidizing.
8. Mash the avocado with a fork or potato masher, but leave the texture lumpy.
9. Fold in the remaining ingredients. Mix well and taste for seasoning. You may need to add more lime juice to brighten up the flavors.

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