



Recipes by Peter

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### **The Ultimate Guacamole Inspired by the recipe from Rick Bayless**

This recipe is quite simple to put together and delicious. Use fresh ingredients and you'll have the best guacamole in no time.

To get the best avocados plan this dish 4-5 days ahead of time. By avocados that are not ripe yet (they are green and hard to the touch) and then let the avocados ripen at room temperature. In 4-5 days, they will be perfectly mashable and great for this delicious guacamole.



#### **GUACAMOLE INGREDIENTS**

- \* 3 Large Mashable Avocados
- \* 1 Teaspoon of Salt
- \* ½ Lime for Juice\*
- \* ½ Lemon for Juice\*
- \* ½ Cup Finely Chopped Onion (Rinsed)\*\*
- \* 1 Cup of Chopped Fresh Tomatoes About ¼" Dice
- \* 1 Serrano Pepper, Seeds and Veins Removed, Finely Diced
- \* 1/2 Large Jalapeno Pepper, Seeds and Veins Removed, Finely Diced
- \* ¼ Cup of Fresh Cilantro (Packed and Finely Chopped)

\* Note: Though not in Rick Bayless' guacamole recipe, I find that using ½ lime and ½ lemon for juice heightens the flavor of the guacamole. Most people use all lime.

\*\* Rick's recipe, as do most all recipes for guacamole calls for a white onion. I use red because it adds to the flavor and color of the guacamole.

### **DIRECTIONS:**

Cut the avocados in half with a knife starting at the top and working the knife around the middle and the large seed. Twist the avocado into two pieces and remove the middle seed.

Using a tablespoon scoop out the flesh of avocado from the skin into a large bowl. Mash the avocado into chunks using a fork or potato masher.

Once the avocados are mashed (chunky style) use half of the salt and work it into the avocados.

Now mix in the diced red onion and stir into the salted and mashed avocado.

Add the peppers and mix into the avocado and onions.

Add the juice of the lemon and lime, mix well.

Add the diced tomatoes and mix gently.

Add the cilantro and mix gently.

Add the remaining salt and mix gently.

Place into a serving dish.

Serve right away or refrigerate with the seed from one of the avocados pushed into the guacamole (its stated this will help the avocados from turning brown quickly due to being exposed to air) wrap the bowl tightly with plastic wrap until ready to serve.

Enjoy!