

CLASSIC GUACAMOLE

Prepared by: Kimi Nelson, May 2018

Source Genius Recipes

2 tablespoons finely chopped white onion

1 tablespoon minced fresh serrano or jalapeno chile, including seeds, or more to taste

½ teaspoon kosher salt, or 1/4 teaspoon fine salt (or to taste)

¼ cup chopped cilantro, divided

1 large or 2 small ripe Mexican Hass avocados, halved and pitted

A squeeze of lime, if desired

Mash the onion, chile, salt (the coarseness of kosher salt helps you make the paste), and half of the cilantro to a paste in with a mortar & pestle. You can also mince and mash the ingredients together on a cutting board with a large knife or a fork, and then transfer the paste to a bowl.

Score the flesh in the avocado halves in a crosshatch pattern (not through the skin) with a knife and then scoop it with a spoon into the mortar or bowl. Toss well (it should be like salad properly dressed in vinaigrette), then add the rest of the cilantro and mash very coarsely with a pestle or a fork. Season to taste with lime juice (if you'd like) and additional chile and salt.

Kimi's Notes: I ended up putting paste in mini food processor- LOVED THIS DISH! This is probably the best guacamole I've ever had.



