

# GUACAMOLE

Prepared by: Kimi Nelson, September 2018

Source: The Pioneer Woman Cooks Recipes from My Frontier

## FOR THE PICO DE GALLO:

5 whole Plum (roma) Tomatoes  
1/2 whole Large (or 1 Small) Onion  
3 whole Jalapeno Peppers

Cilantro  
Lime Juice  
Salt To Taste

## FOR THE GUACAMOLE:

3 whole Avocados  
Pico De Gallo  
Lime Juice  
Salt To Taste

### Pico de Gallo:

Chop jalapenos, tomatoes and onions into a very small dice. (Leave seeds in your jalapenos for a hotter pico). Adjust amount of jalapenos to your preferred temperature. Next, chop up a nice-sized bunch of cilantro. Just remove and discard the long leafless stems before chopping. No need to remove the leaves from the stems completely. Place all of these ingredients together in a bowl and give it a good stir.

Squeeze the juice of half of one lime into the bowl. Add salt to taste and stir again.

### Guacamole:

Start with buttery-soft avocados. Halve them lengthwise and remove the pits. Next, with a spoon scrape the "meat" out onto a large plate. Next, with the bottom of a clean cup (or with a fork) mash the avocados, making sure to leave it relatively chunky. Add just a couple of shakes of salt to taste. Next, add a generous helping of Pico de Gallo. Fold together. Lastly squeeze the juice of half of a lime over the top. Give it one last stir.

*Kimi's Notes: It was good but not outstanding. I would make the Genius version again before this one.*

