

Guacamole

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 20 minutes

Hands-On Time: 20 minutes

Makes about 2-1/2 cups

Ingredients

- 1/2 cup fresh cilantro, chopped
- 1/2 cup white onion, minced
- 1 fresh Serrano chile, minced
- 3 ripe California Hass avocados, quartered, pitted, and peeled
- Juice of 1 lime, plus more if needed
- 1/2 tsp. salt, or to taste



Instructions

1. On a large cutting board, chop the cilantro and mince the onion and chile (careful it may be hot). Halve and pit the avocados and scoop the flesh from the skin with a large spoon into a large bowl.
2. Mash the avocados with a fork or potato masher until creamy, but with some lumps remaining. Stir in the cilantro, onion, chile, lime juice, and salt and stir to combine.

Make-ahead: Guacamole can be made one hour ahead and chilled with its surface covered with plastic wrap.