Guacamole

Description

This classic avocado dip always hits the spot.

Summary

Yield: 4
Prep Time: 10 minutes
Category: Appetizers
Cuisine: Mexican

Ingredients

- 3 med avocados, peeled and pitted
- 1 lime, juiced
- 1/2 cup onion, diced
- 1 tsp garlic, minced
- 1 tsp sea salt, to taste
- 3 tbsp fresh cilantro, coarsely chopped
- 1 serrano chile, seeded and diced (reduce amount to adjust heat level)

Instructions

In a medium bowl, mash together the avocados, lime juice, and salt. Mix in onion, cilantro and garlic. Stir in the diced serrano chile. For best flavor, refrigerate 1 hour. Serve immediately if you're in a hurry.

Notes

Don't be afraid to experiment. If you stick to the basic ingredients, it's hard to ruin guacamole.

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Depending on your tastes, an easy variation is to make it more smooth or more chunky (more or less mashing of the ingredients in the bowl).