Mario & Marie's Cookbook

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Introduction

Guacamole

Ingredients

- 1/2 Red Onion - finely chopped
- 1/2 bunch cilantro - finely chopped
- 2 tbsps sour cream
- 1 jalapeno pepper, seeded and finely diced
- 1 tbsp lemon juice
- 4 large avocados, seed removed, peeled and chopped
- salt & pepper to taste

Instructions

In a large bowl, mix all of the ingredients except the avocados. Once these ingredients are well mixed, add in the avocados and mash them together. Do not over mash. The avocados should have a chunky consistency. Refrigerate for at least half an hour.

Strawberry Pie

Ingredients

- 1 baked (9-inch) pie shell
- 5 cups sliced fresh strawberries
- 1 1/2 cups water
- 3/4 cups granulated sugar
- 2 tbsps cornstarch
- 6 tbsps strawberry gelatin
- whipped cream for topping

Instructions

Place strawberries in pie shell. Mix water, sugar and cornstarch in a saucepan and bring to a boil. Boil for 2 minutes or until clear and thick. Remove from heat and add strawberry gelatin; stir until dissolved.

When cool, mix in sliced strawberries. Pour mixture in pie shell. Chill until firm. Serve with whip cream.