

Guacamole with Red Maguey Worms

Preparation- 20 minutes

Serving- 2 cups



Ingredients

- 2 large and ripe Haas avocado pulp
- 2 serrano chilies, finely diced, no seeds
- ¼ c. finely diced onion
- 1 bunch of cilantro
- 1 tbsp of lemon juice
- ½ c. water
- 25 red maguey worms
- Salt and pepper

Preparation

1. Place the avocado in a blender and blend at low speed for 10 seconds. Add serrano chili, onion, cilantro, and lemon juice. Blend for 10 seconds. Add water and red maguey worms and blend for 30 seconds at low speed. Add salt and pepper.
2. This guacamole can also be made in a molcajete (stone mortar and pestle)
3. The red maguey worms can be substituted with grasshoppers, ants, or tantarrias.