



# Restaurant-Style Guacamole

~Nel

## Ingredients (serves 4–6)

- 3 ripe Hass avocados
  - 1 medium lime (juiced, about 2 Tbsp)
  - 1 small red onion (finely diced, about 3 Tbsp)
  - 1 medium tomato (seeded and diced small)
  - 1 jalapeño or serrano pepper (seeded and finely minced, adjust for heat)
  - 2 Tbsp fresh cilantro (chopped)
  - 1 small garlic clove (minced, optional)
  - ½ tsp salt (or to taste)
  - Freshly ground black pepper (to taste)
- 

## Method

1. **Prep the avocados:**  
Cut avocados in half, remove pits, and scoop flesh into a mixing bowl.
  2. **Mash:**  
Use a fork or potato masher to mash until creamy with small chunks (restaurants rarely make it totally smooth).
  3. **Add lime juice:**  
Mix in immediately to keep the avocados from browning.
  4. **Mix in the rest:**  
Stir in onion, tomato, jalapeño, cilantro, garlic (if using), salt, and pepper. Taste and adjust seasoning.
  5. **Serve:**  
Transfer to a serving bowl. For extra restaurant flair, drizzle lightly with olive oil and sprinkle with a few cilantro leaves.
- 

## Tips for Restaurant Quality

- **Ripe avocados** are key (dark, slightly soft when pressed).
- **Balance lime + salt** carefully—restaurants season assertively.

- **Optional add-ins:** a pinch of cumin, roasted corn, or diced mango for variation.
- **Serving trick:** Place plastic wrap directly against the guacamole's surface to slow browning if holding before serving.