

## **RECIPES**

### **Guacamole**

I call this my all-purpose guacamole. It is delicious as is or serves as a beginning for adding additional ingredients, such as ground, roasted pumpkin seeds, pomegranate seeds, roasted garlic, and bacon.

#### **Ingredients**

- 1 large avocado (6 – 7 ounces after removing the peel and seed)
- Heaping ¼ teaspoon kosher salt, or to taste
- 2 teaspoons lime juice, or to taste
- 3 tablespoons finely chopped onion, rinsed in cold water and dried
- 1 serrano chile, stem and seeds removed and finely chopped
- 3 tablespoons finely chopped Roma tomato
- 2 tablespoons finely chopped cilantro

#### **Instructions**

Cut the avocado in half lengthwise, remove the seed, and scoop the flesh into a molcete or large mortar and pestle. Add the salt and lime juice, and mash to the desired texture. Add the remaining ingredients and mix with a large spoon.