

The Best Guacamole Recipe

makes about 6 servings |

Ingredients:

- 3 medium, ripe avocados, preferably Haas
- 2 tablespoons finely minced onion
- 1 medium garlic clove, minced
- 1 small jalapeno chile, stemmed, seeded, and minced (I usually leave this out since Reuben doesn't like heat)
- 2 tablespoons – 1/4 cup fresh cilantro leaves, chopped
- 1/4 – 3/4 teaspoon sea salt, or to taste
- 1/2 – 3/4 teaspoon ground cumin, or to taste
- 1 – 2 tablespoons lime juice, or to taste

Directions:

1) Cut the avocados in half, remove the pits, and score with a knife in several places both lengthwise and crosswise. Use a spoon to remove the flesh into a medium-sized bowl.

2) Add the remaining ingredients to the avocados. Mash lightly with a potato masher or fork and stir until well combined. Taste and adjust seasonings if necessary. For best flavor, allow the ingredients to meld: press a piece of plastic wrap onto the guacamole and place in the refrigerator for 1 hour. Serve cold or at room temperature.

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