

# bartaco guacamole

Yield: 4 cups



photo credit: Manny Vargas

## tips

A ripe, ready-to-eat avocado is black on the outside and yields to gentle pressure. Look for avocados with a slight neck (not rounded on top) because those ripened longer on the tree, which means they'll taste better.

Once ripe, avocados can be kept refrigerated for up to a week.

Keep in mind that tortilla chips are salty, so don't oversalt the guac.

## ingredients

- |   |                               |
|---|-------------------------------|
| 1 small Spanish onion, finely diced       | 1 tablespoon chopped cilantro |
| 1 jalapeño pepper, minced, seeds included | 1 ½ teaspoons Kosher salt     |
| 1 serrano pepper, minced, seeds included  | 6 ripe Hass avocados          |
| ¼ cup fresh lime juice (about 2 limes)    |                               |

## method

1. In a large mixing bowl, combine onion, jalapeño, serrano, lime juice, cilantro and salt; mix well. Try to get the consistency as paste-like as possible. Use a mortar and pestle if you have it.
2. Use a paring knife to cut avocados lengthwise, twist to separate the halves, remove and discard pits. Slice each avocado in half to easily peel, then roughly chop into large chunks.
3. Add avocados to the bowl, mix and lightly mash with a fork until well combined (it should still be chunky). Taste and adjust seasoning with more salt or lime juice if necessary.
4. If not using immediately, cover the entire surface of the guacamole with plastic wrap and keep in refrigerator.
5. Serve with tortilla chips.