Guacamole

Serves 3–4 people

Ingredients:

- 2 black Hass avocados (well ripened)
- 2 ounces, shallot or red onion (finely minced)
- 1/4 cup, cherry tomatoes (quartered)
- 1 tsp, fresh jalapeno (seeded and minced) optional
- 1 tbsp, fresh cilantro (roughly chopped or minced)
- 2 whole limes, fresh lime juice
- 1/2 orange, fresh orange juice
- Salt, to taste
- Pepper, to taste

Directions:

1. Prep all ingredients except the avocados. Mince shallot/red onion, quarter cherry tomatoes, seed and mince jalapeno, chop cilantro, and juice limes and orange. Hold ingredients separately until ready to combine.
2. Make sure your avocados are properly ripened. They should have little to no green on the peel and should be tender to the touch with slight give when gently squeezed. If the avocados are green and very firm upon purchasing, leave in a paper bag to continue ripening until desired color and firmness.
3. To prep avocados, slice in half and remove the pit. While avocado is still in the peel, slice into small dices and remove dices from the peel with a spoon, transferring to a medium size bowl or molcajete.
4. Using a fork or the molcajete masher, mash the avocado gently. Be careful not to over mash the avocado. There should be a nice contrast of texture between the mashed avocado and whole pieces remaining.
5. Add in your shallot/red onion, cherry tomatoes, jalapeno, and cilantro, and gently mix into avocado.
6. Add in half of your lime juice and half of your orange juice and mix gently with the other ingredients.
7. Taste to adjust acid/sweet/fat balance, as well as season with salt and pepper as needed.
8. Continue to add additional lime juice, orange juice, and seasoning as needed until the collective dish has a refreshing and balanced quality. You may also choose to add additional jalapeno as needed for desired heat.

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