

Guacamole

Makes enough for 4 – 6 as an appetizer

Adapted from Rick Bayless' *Mexican Everyday*

- 3 ripe avocados
- 2 Tb chopped cilantro
- Juice of ½ lime
- 2 Serrano chiles, dry-roasted
- ½ white onion, finely chopped
- 2 roma tomatoes, finely chopped (and seeds removed)

Roast the chiles in a hot, dry pan. When they're blackened all over, wrap in a towel or place in a paper bag until cool enough to handle. Remove skins, seeds, and stem. Finely chop.

Finely chop onion. Place in a colander and rinse under cold water for 10 – 20 seconds. Thoroughly shake dry.

Mix all ingredients, mashing the avocados as you do so either with a fork, spoon, or specifically-made masher.

If you're not ready to serve right away, place plastic wrap directly on the surface of the guacamole (that is, don't leave a half-inch between the top of the guacamole and the plastic wrap) and refrigerate for up to 2 hours.