



Guacamole in a Molcajete

INGREDIENTS

- 2 avocados
- 2 Tablespoons red onion -chopped
- 1 Tablespoon fresh cilantro-chopped
- 1 teaspoon jalapeno
- 1 teaspoon lime juice
- Salt to taste
- If desired add chopped tomatoes or chopped fruit.

DIRECTIONS

- Grind onion, cilantro, jalapeno, and salt in the molcajete until all the ingredients are finely ground.
- Cut both avocados in half, carefully removing the pit with a knife blade. Put a folded towel in the palm of your hand and hold the avocado. Cut up the avocado into chunks by making crosswise cuts. Scoop out the diced avocado and place in molcajete.
- Gently fold the pieces into the already-ground ingredients. Leave chunks as large as desired. Add diced tomatoes or fruit if desired. Add salt to your taste.
- Serve immediately.

