



CLASSIC GUACAMOLE

Every household, restaurant and region of Mexico has their own version, this is the way we make the guacamole at Santo Remedio and is the way my grandmother taught me to make it where I grew up in Mexico City.

FUN FACTS

The name comes from an Aztec dialect via Nahuatl āhuacamolli, which translates to "avocado sauce", from āhuacatl ("avocado") + molli ("sauce", literally "concoction")

INGREDIENTS

- 2 Ripe Avocados
- 1 Red Onion *In Mexico we use white onion*
- 2 Ripe Tomatoes
- 1 Lime
- Fresh Coriander
- 2 Green Jalapeños
- Sea Salt

RECIPE AND METHOD

1. Finely chop 1/4 Red Onion, 2 Tomatoes, Coriander and Jalapeños separately. Mix all the chopped onion, chopped tomatoes, coriander and add a pinch of salt and mix it thoroughly.

2. In a mixing bowl put in all avocado pulp and smash it with a fork until it is mashed but still firm and chunky, as it should not become pureed or watery. Add lime juice to the smashed avocados and, with a spatula, mix it with chopped onions, tomatoes and coriander, so that it is mixed but is not mashed further.

3. Add jalapeños according to how spicy you would like it and add more sea salt to taste if needed. Nothing else.

4. You can add the avocado stones as we do in Mexico as this prevents oxidation and the avocado from turning black.