



GUACAMOLE,
(Offered by Kathleen from Mount Dora)

- 3 ripe avocados
- 4 scallions chopped
- 1 Serrano chili, stems and seeds removed, minced
- 2 Tbs cilantro leaves, finely chopped
- 3 Tbs fresh key lime juice
- 1 small clove garlic pressed
- 1 tsp cumin powder
- ½ tsp coarse salt
- 1 ripe tomato, seeds and pulp removed, chopped

Serve with fresh tortilla chips. *

Cut avocados in half. Remove seed. Scoop out avocado from peel, put in a mixing bowl. Using a fork, mash the avocado. Add scallion, cilantro, lime juice, garlic, cumin powder, Serrano pepper and salt and mash some more.

Note: Chili peppers vary individually in their hotness. So, start with a half of one chili pepper and add to the guacamole to your desired degree of hotness. Keep the tomatoes separate until ready to serve.

Cover with plastic wrap directly on the surface of the guacamole to prevent oxidation from the air reaching it. Refrigerate until ready.

Just before serving, add chopped tomato to the guacamole and mix.

*To prepare tortilla chips cut 10 flour (soft taco) tortillas in 8 equal pieces. Heat enough canola oil in frying pan to float chips. Heat oil and fry chips until golden brown, turning to brown on both sides. Drain on paper towels.