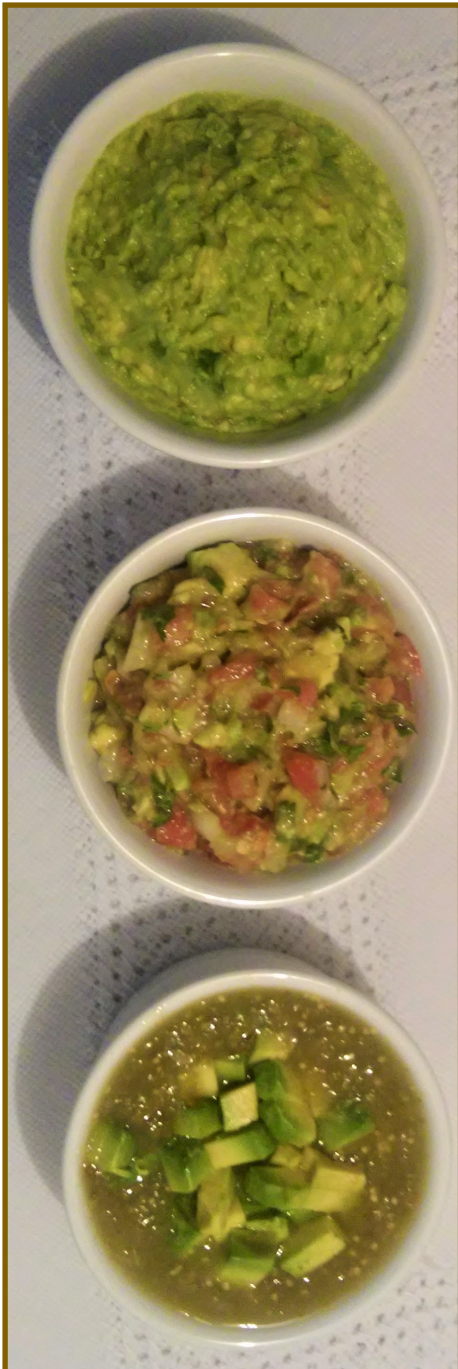


# Guacamole

## Simple, Classic or Green



### For Simple:

- 2 ripe avocados (Hass are good)
- 1 tsp salt
- 2 tbsp. lime juice
- Chopped hot peppers, to taste (serrano, jalapeño)

### For Classic:

- 2 ripe avocados (Hass are good)
- 1 batch *Pico de Gallo* Sauce (see sauces)

### For Green:

- 2 ripe avocados (Hass are good)
- 1 batch Cooked Green Sauce (see sauces)

**For Simple:** scoop and mash avocado flesh with a fork; add salt, peppers to taste and sprinkle with lime juice. Mix and cover until serving time.

**For Classic:** scoop and mash avocado flesh with a fork; mix with Pico de Gallo, and cover until serving time.

**For Green:** slice 2 avocados lengthwise with a paring knife, going around the pit. Remove pits: rest the halved avocado on a cutting board and hit the pit with the blade of a kitchen knife, as if it were an axe; pick up the avocado and separate the pit by lifting the knife; set the avocado half aside and very carefully, hold the pit by wrapping it with a paper towel, and shake the knife to pull it out of the pit; repeat for second pit. Score a grid on the avocado halves, squeeze peel of each half very gently to loosen up the pieces, and also gently scoop them onto a bowl with the tip of the knife. Keep covered until serving time. For serving, pour the cooked green sauce in a serving bowl and gently top with the cubed pieces of avocado; serve immediately. This sauce is sometimes called "Green Sauce with Avocado" (salsa verde con aguacate)

There are as many variations for guacamole as there are cooks who prepare them, but these are the three most basic Mexican recipes.