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by ewfood

Guacamole



Ingredients

2 ripe avocados
1 lime juice
½ onion finely diced
1 medium tomato, finely diced
1 clove garlic, minced
Salt & pepper to taste
1tbsp coriander, finely chopped

Preparation

- 1 Peel and seed the avocados and mash the meat with a fork
- 2 add the lemon juice and salt and pepper and mash further
- 3 mix in the rest of the ingredients
- 4 taste for acidity and seasoning, add more if necessary
- 5 allow to stand for half an hour
- 6 serve with your favourite Mexican dish or as a dip with chips

Cooks Note
