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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 avocadoes 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