

My Favorite Guacamole Recipe by Lynn's Recipes



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This is a wonderful guacamole recipe that I saw demonstrated on T.V. over 10 years ago by Josefina Howard, founder of Rosa Mexicano Restaurants. It has become my favorite of all guacamole recipes and one of the reasons I love it so much is that it doesn't have any mayonnaise in it, but all natural ingredients. I made this recipe in a lava bowl, but you can just use a regular bowl and it works just fine

Ingredients:

- 3 tablespoons chopped white onion
- ½ teaspoon chopped Serrano chilies
- 1-1/2 teaspoons finely chopped cilantro
- ½ teaspoon salt
- 1 ripe Hass avocado
- 1 small vine-ripened tomato, seeded and chopped

In a bowl, thoroughly mash 1 tablespoon chopped onion, the Serrano chilies, ½ teaspoon cilantro and salt. With the back of a wooden spoon until it is a juicy paste.

Slice the avocado in half, remove the pit and score the avocado into little squares and scoop it out into the bowl with the paste.

Stir thoroughly to coat with the paste. Add the remaining onion, remaining cilantro, and the tomato and fold to incorporate all ingredients. Add more chopped Serrano chilies and salt to taste.

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Serve with tortilla chips.

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