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Guacamole

Serves 6 to 8

Prep Time: 10 Minutes

Active Time: 5 Minutes

Total Time: 15 Minutes

Easy

In the lemon vs. lime guacamole debate, I come down on the side of lemons; they just give the guac more zip. Besides, I got the idea from Ina Garten, the undisputed queen of everything cooking related. If it's good enough for Ina, it's good enough for me!

Ingredients

- 6 ripe avocados, halved, pitted, and peeled
- Juice of 1 large lemon (about 1/4 cup)
- 1 garlic clove, finely grated on a Microplane
- 1 small red onion, finely diced (about 1 cup)
- 2 tablespoons finely chopped fresh cilantro, plus whole leaves for garnish
- Kosher salt and freshly ground black pepper
- 1 jalapeño, finely minced
- 2 Roma (plum) tomatoes, halved, seeded, and cut into 1/4-inch pieces
- Hot sauce
- Tortilla chips, store bought or homemade

1. In a medium bowl, use your hands to mash the avocados with the lemon juice, garlic, red onion, cilantro, and a large pinch each of salt and pepper. (Or have your kids mash up the avocado with their hands first. Kids love getting their hands dirty.) Wash your hands, then use a spoon or spatula to stir in the jalapeño, half the tomatoes, and hot sauce to taste. Taste the guacamole and season with salt and pepper.

2. Transfer the guacamole to a serving bowl and garnish with the rest of the tomatoes and the whole cilantro leaves. Serve immediately with tortilla chips. Transfer any leftover guacamole to an airtight container and nestle an avocado pit into the guacamole to prevent browning. Press plastic wrap directly onto the surface of the guacamole and seal the container. Store in the refrigerator and eat within 1 day.

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