

PAPI'S FAMOUS GUACAMOLE RECIPE

My friends,

You don't need to rub paws with the poshest Chihuahua in Beverly Hills to be the life of every party. You don't need to be smart, funny, or even particularly attractive. What you do need is Papi's famous quacamole recipe.

Don't skimp on the portions- everyone knows that to be your best, you need to eat your greens- and you can't get much greener than guacamole. Plus, you'll need the strength to paw wrestle any dog who tries to take the last chip!

Buena suerte,

Papi Cortez

Loving husband, doting father, culinary mastermind

INGREDIENTS:

- 2 ripe avocados
- 1/2 red onion, minced (about 1/2 cup)
- 1-2 serrano chiles, stems and seeds removed, minced
- 2 tablespoons cilantro leaves, finely chopped
- 1 tablespoon of fresh lime or lemon juice
- 1/2 teaspoon coarse salt
- A dash of freshly ground black pepper
- 1/2 ripe tomato, seeds and pulp removed, chopped

Garnish with red radishes or jicama. Serve with tortilla chips.

TIP: If you're like me and need some spice in your life, add un poquito jalepeno. But just a little, or you might start growing fur on your chest like me, too. AYE, CHIHUAHUA!

PREPARATION: Try this fun recipe with the whole family.

- 1 Cut avocados in half. Remove seed. Scoop out avocado from the peel. Put in mixing bowl.
- 2 Using a fork, mash the avocado. Add the chopped onion, cilantro, lime or lemon, salt and pepper and mash some more. Chili peppers vary individually

in their hotness. So, start with a half of one chili pepper and add until you reach your desired level of spice.

- Keep the tomatoes separate until ready to serve.
- Cover with plastic wrap directly on the surface of the guacamole to prevent it from oxidizing and turning brown. Refrigerate until ready.
- Just before serving, add the chopped tomato to the guacamole and mix.

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