

# Guacamole

**Season:** Spring

**Serves:** 30 tastes

**Recipe source:** adapted from [www.recipetineats.com](http://www.recipetineats.com)

**Fresh from the garden:** herbs, lime

<b>Equipment:</b>	<b>Ingredients:</b>
Chopping boards	3 tablespoons finely chopped red onion
Cook's knives	1 finely chopped jalapeno pepper
Measuring cups and spoons	3/4 teaspoon salt
Mortar and pestle	1/3 cup roughly chopped coriander or chives
Potato masher	3 medium avocados
Dessert spoon	2 ½ tablespoons lime juice
Spatula	
Citrus juicer	
3 small serving bowls and teaspoons	
Large mixing bowl	

## What to do:

1. Finely chop jalapeno and red onion. Add to the mortar and pestle along with the salt and chopped herbs. Grind and pound into a juicy paste.
2. Cut avocados in half, remove stone with a knife (adult job) and use a spoon to scoop flesh into the mixing bowl. Crush the flesh with the masher.
3. Add the lime juice and the paste from the mortar and pestle. Mix well with the spatula.
4. Taste to determine whether the guacamole needs more lime juice or seasoning.
5. Divide evenly between 3 serving bowls.