

# Caramelo Covered-Dish Luncheon

## Guacamole

Recipe adapted from [simplyrecipes.com](http://simplyrecipes.com)  
copies

Distribute only 10

Serves 6

### Shopping list:

- 3 ripe avocados
- 1 red onion
- 1 Serrano chili
- cilantro
- lemon or lime
- course salt

### Ingredients:

- 3 ripe avocados
- ½ cup minced red onion
- 2 Serrano chilies, stems and seed removed, then finely minced
- 3 tablespoons cilantro leaves, finely chopped
- 5 teaspoons lemon or lime juice
- ¾ teaspoon course salt
- dash freshly grated black pepper

### Method:

1. Cut avocados in half. Remove seed. Scoop out avocado, put into mixing bowl.
2. Mash avocados using a fork. Add onion, cilantro, lemon or lime juice and pepper. Mash together.
3. As chili peppers vary in hotness, start with ½ finely minced chili pepper and add to the guacamole to your desired degree of hotness. (Wash your hands thoroughly after handling peppers and do not touch your eyes or eye area with your hands for several hours.)

Cover with plastic wrap directly on the surface of the guacamole to prevent oxidation from the air reaching it. Refrigerate until ready to serve.

Serve with tortilla chips.