

# Guacamole

Avocado Sauce

*Delicious as a dip or as a garnish for other dishes.*

**2 medium avocados**  
**1 small tomato, chopped**  
**2 tablespoons minced onion**

**1 teaspoon lime or lemon juice**  
**1/2 teaspoon garlic powder**  
**1/2 teaspoon salt**

Peel avocados. Mash with a fork in a medium bowl. Stir in tomato, onion, lime or lemon juice, garlic powder and salt. Serve at once. Makes 6 servings.

## Variations

Substitute 1 small garlic clove for garlic powder. Mash garlic with salt to make a paste, then stir into avocado mixture.

**Guacamole de María Elena (Maria Elena's Avocado Sauce):** Stir together 2 peeled mashed avocados, 1 peeled finely chopped tomato, 1 seeded minced serrano chile or other small hot chile and 1/2 teaspoon salt. Makes about 2 cups.

**Guacamole a la Veracruzana (Avocado Sauce Veracruz-Style):** Beat together 2 peeled mashed avocados, 1 tablespoon olive oil, 2 teaspoons lime juice and 1/2 teaspoon salt. Stir in 2 tablespoons minced onion and 1 teaspoon minced jalapeño chile or other small hot chile. Makes about 2 cups.

**Guacamole del Conquistador (Conquistador Hotel's Avocado Sauce):** Stir together 2 peeled mashed avocados, 2 chopped small tomatoes, 4 minced small green onions, 2 seeded minced serrano chiles or other small hot chiles, 2 tablespoons chopped cilantro leaves, 1/2 teaspoon salt and pepper to taste. Makes 2 to 3 cups.

**Guacamole con Tomatillos (Avocado Sauce with Tomatillos):** Simmer 6 husked tomatillos in 1-inch deep water for 10 minutes. Drain, cool and finely chop. If using canned tomatillos, drain and finely chop. Combine finely chopped tomatillos, 2 peeled mashed large avocados, 2 garlic cloves mashed with 1/2 teaspoon salt, 1/4 cup finely chopped onion, 2 tablespoons chopped cilantro leaves, 1/4 to 1/2 minced small jalapeño chile or other small hot chile and freshly ground pepper to taste. Makes about 3 cups.

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*Chile powder or Chili powder: The Spanish word is chile (CHEE-lay). In English-speaking countries, chili (CHILL-ee) is the most common usage.*