



The Edible Garden

Recipe featured at the *Cooking for the Season* demonstration,
September 9

Dos Caminos Guacamole

By: Ivy Stark and Scott Linqvist, Executive Chefs, Dos Caminos

Dos Caminos' guacamole wins raves from customers and critics alike. What makes it so exceptional is that it is prepared just before eating in a lava stone *molcajete*. The ingredients are just as fresh as they can be, and pounding them all together in the *molcajete* gives the finished guacamole its characteristic chunky-smooth texture. (Even if you don't have a *molcajete* you can make a good guacamole at home, using a glass or porcelain bowl.)

Serve the dip with warm tortilla chips or use it as a spread in other recipes. You can adjust the spice level up or down by changing the amount of chile you add. This recipe doubles well for a crowd. Another key to success is that we use California-grown Haas avocados, which have a creamier, denser texture than all other varieties. They are widely available in supermarkets. Let hard avocados ripen for three to five days at room temperature until they feel soft to the touch.

Ingredients

2 tablespoons finely chopped cilantro leaves
2 teaspoons finely chopped yellow onion
2 teaspoons minced jalapeño or serrano chiles, seeds and membranes removed, if desired
Kosher or coarse salt
2 large ripe avocados, peeled, and seeded
2 tablespoons cored, seeded, and finely chopped plum tomatoes (from 1 small tomato)
2 teaspoons freshly squeezed lime juice
Warm tortilla chips, for serving

Instructions

1. Use the back of a spoon to mash together 1 tablespoon of the cilantro, 1 teaspoon onion, 1 teaspoon minced chile, and 1/2 teaspoon salt in the bottom of a medium-size bowl.
2. Add the avocados and gently mash with a fork until chunky-smooth. Fold the remaining cilantro, onion, and chile into the mixture. Stir in the tomatoes and lime juice, adjust the seasonings to taste, and serve with a basket of warm corn tortilla chips.

Dressing up Guacamole

The basic guacamole recipe can be varied easily by gently folding a few of the following extra ingredients into the mixture before serving:

Lobster Guacamole:

Meat from one 1-pound steamed lobster, cooled and coarsely chopped or 4 ounces cooked lobster meat
Japanese pickled ginger, for garnish.

Chipotle-Goat Cheese Guacamole:

4 ounces crumbled goat cheese
2 tablespoons chopped canned chipotle chiles

Mango Guacamole:*

1 large ripe mango, peeled, seeded, and diced
*Any fruit, such as fresh berries, seedless grapes, or papaya will work

Artichoke Guacamole with Toasted Pine Nuts:

1 cup marinated artichoke hearts, chopped
1/4 cup toasted pine nuts