



Cook Club Recipe of the Month: **Guacamole**

Adult home cooks: Please join us on the third Thursday of every month at 5pm in the small meeting room as we taste the recipe for the month and share our ideas and enthusiasm about food and home cooking. Space is limited so please register online by the 12th of the month to attend the tasting.

Ingredients: 3 large or 4 small ripe avocados, ½ small onion finely diced, 1 jalapeno pepper, seeded and finely diced, 2-3 fresh roma tomatoes small diced, 2 cloves minced garlic, Juice of 1 lime, 1 Tbs dried or 3 Tbs fresh cilantro, ½ tsp sea salt or kosher salt.

Cut avocados around the pit. Remove the pit and scoop the avocado from the peel. (Come to tasting night to see a demonstration!) Mash the avocado with a fork or potato masher. Lumps are ok. Stir in the remaining ingredients. Enjoy alone on tortilla chips or on your favorite Mexican dishes.



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