



Five Easy Recipes Guacamole

With hardly any work, you can do much better than the bland and monotonously smooth store-bought versions. BY NICK IVERSON



Our guacamole is brightened by lime and cilantro—and just enough (but not too much) garlic.

GUACAMOLE

Makes 2½ to 3 cups; serves 4 to 6

Store guacamole for up to 24 hours by pressing plastic wrap directly against its surface.

- 3 ripe avocados
- ¼ cup chopped fresh cilantro
- 1 jalapeño chile, stemmed, seeded, and minced
- 2 tablespoons finely chopped onion
- 2 tablespoons lime juice
- 2 garlic cloves, minced
- Salt
- ½ teaspoon ground cumin

1. Halve 1 avocado, remove pit, and scoop flesh into medium bowl. Add cilantro, jalapeño, onion, lime juice, garlic, ¾ teaspoon salt, and cumin and mash with potato masher (or fork) until mostly smooth.

2. Halve and pit remaining 2 avocados. Carefully make ½-inch crosshatch incisions in flesh with butter knife, cutting down to but not through skin. Insert spoon between skin and flesh, gently scoop out avocado cubes, and

add to mashed mixture. Gently mash until mixture is well combined but still coarse. Season with salt to taste. Serve.

BACON AND TOMATO GUACAMOLE

Add 6 slices chopped and cooked bacon and 1 tomato, cored and cut into ¼-inch pieces, with avocados in step 2.

CHIPOTLE AND PEPITA GUACAMOLE

Substitute 1 tablespoon minced canned chipotle chile in adobo sauce for jalapeño in step 1. Add ¼ cup toasted pepitas with avocados in step 2.

FETA AND ARUGULA GUACAMOLE

Substitute ½ cup chopped baby arugula for cilantro in step 1. Add 1 cup crumbled feta cheese with avocados in step 2.

HABANERO AND MANGO GUACAMOLE

Substitute 1 stemmed, seeded, and minced habanero chile for jalapeño in step 1. Add ½ mango, peeled and cut into ¼-inch pieces, with avocados in step 2.