

MARY'S GUACAMOLE

My next-door neighbor, Mary, makes the best guacamole in all of Brooklyn. It's always perfect and no matter how many times I've made it, it's never as good as hers. I think it's a salt and cumin ratio issue. I tend to have a light hand when it comes to spices, but Mary is fearless. So, when making this, definitely taste as you go and adjust the spices according to your taste.

INGREDIENTS

3 ripe avocados

2 ripe plum tomatoes, diced

$\frac{1}{2}$ jalapeno, finely diced

$\frac{1}{2}$ red onion, finely diced

$\frac{1}{2}$ teaspoon cumin

Salt & pepper, to taste

Juice from $\frac{1}{2}$ a lime

Splash of Tabasco sauce

Tortilla chips

PREPARATION

In a bowl, scoop out avocados, setting the pits aside. Mash with a fork, then fold in tomatoes, jalapeno, and red onion. Sprinkle cumin, salt, pepper, lime juice and Tabasco over the mixture and then lightly mix to incorporate.

Spoon mixture into a serving bowl. Push down two of the avocado pits into the mixture. Cover with plastic wrap, pressing the wrap against the guacamole. The pits and the

plastic wrap will help keep the dish from browning.
Refrigerate for one hour before serving.

Serve with a bowl of tortilla chips.