

## **Tinky's Guacamole**

*from **In Our Grandmothers' Kitchens***

### *Ingredients:*

3 scallions (green onions), white and some green parts, chopped (I've also been known to use about 2 tablespoons of finely chopped red onion)  
1 large garlic clove, peeled and minced  
1 small jalapeño pepper (more if you like spicy foods!), with the stem and seeds removed, finely chopped  
1 small ripe tomato (optional—only use it if in season), cored and chunked  
5 sprigs fresh cilantro, roughly chopped  
the juice of 2 limes  
3 small, ripe avocados  
1 teaspoon salt

### *Instructions:*

In a 1-quart bowl, combine the scallions, garlic, pepper pieces, tomato (if desired), cilantro, and lime juice.

At this point, you may leave the mixture for a few hours. About 15 minutes before you want to eat the guacamole, get out your avocados. Slice them in half lengthwise, stopping at the pits.

Separate the avocado halves from the pits, and use a spoon or fork to scoop out the flesh of the avocado. (If there is brown flesh, don't use it; aim for the light green stuff.) Put the flesh in the bowl with the onions, garlic, peppers, tomatoes, cilantro, and lime juice.

Mash the avocados into the mixture with a fork, adding the salt as you mash so that it is stirred in. You don't have to mash them too much; a few chunks add to the flavor.

Place the guacamole in a decorative bowl, and serve it with tortilla chips (homemade are the best, but they're also the most fattening!).

Serves 6 to 8.