

MEXICAN GUACAMOLE

From

PATRICIA LOPEZ

Ingredients:

For The Guacamole

4 ripe avocados, halved and pit removed

1/4 white onion, very finely chopped (about 1/4 cup)

2 tbsp. finely chopped fresh cilantro

1 GOYA Whole Jalapeno Pepper, finely chopped (about 1 tbsp.)

1 tbsp. GOYA Lemon Juice

1 tsp. GOYA Minced Garlic

1/2 tsp. GOYA® Adobo All-Purpose Seasoning with Pepper

For The Chips:

GOYA Corn Oil, for frying

12 GOYA Corn Tortillas, quartered

GOYA Adobo All Purpose Seasoning with Pepper, to taste

Directions:

- For the Guacamole: Using spoon, scoop flesh from avocado into medium mixing bowl. Using back of spoon, tines of fork or potato masher, mash avocados until chunky-smooth.
- Stir in onion, cilantro, jalapeño pepper, lemon juice, garlic and Adobo until thoroughly combined.
- Cover with plastic wrap, pressing wrap directly onto surface of guacamole. Store in refrigerator until ready to use (up to 4 hours).
- For the chips: Heat 1½" oil in large, heavy pot over medium-high heat until hot but not smoking (oil temperature should register 350°F on deep-fry thermometer). Cook tortilla wedges, 12 at a time, until light golden brown and crisp, about 2 minutes per batch. Using slotted metal spoon, transfer to paper towel-lined tray to drain; season with Adobo.