



**RECIPE NAME:** Devil Dog Guacamole

**FROM THE KITCHEN OF:** John Borley '73

## INGREDIENTS:

Serves 2-4

Ingredients

4-5 Medium to Large Avacados

Juice of One Lime

1/2 cup chopped red onion

1/2 cup chopped cilantro leaves

1/2 tsp - Cumin

1/2 tsp Goya Adobo

1/2 tsp Sea Salt

1/2 cup thinly cut or chopped

Jalapeno (remove seeds)

## INSTRUCTIONS:

Place red onion in a pyrex cup of pre heated hot water and let stand for 5 minutes. While the hot water softens the red onion place ripe avocados in a medium sized mixing bowl. Mash the avocados with a potato masher or fork. Squeeze the lime juice over the top of the mashed avocados and blend together. Add enough lime juice to soften the avocados but don't add too much. Strain water from the red onions and add to mashed avocados along with cilantro leaves, cumin, adobo, cumin, sea salt and finally the jalapeno. The measurements are just a guideline. If you want more "kick" add jalapeno or cumin. If spices concern you then cut back on the spices. Top off with optional pepper. Serve with your favorite veggies, chips or our favorite: Pita Bite Crackers from Trader Joes.

**Additional Notes:** Add your favorite salsa to the mix. Try avocado seasoning mix packages available on Amazon and other web sites. Place tbls of guacamole in halved hard boiled egg whites and add a slice of radish on top of the guacamole.

