

GUACAMOLE EN MOLCAJETE

Rosa Mexicano

For the Paste:

- 1 tablespoon white onion, finely chopped
- 1 tablespoon cilantro, chopped and firmly packed on spoon
- 2 teaspoons jalapeño, finely chopped
- 1 teaspoon salt, or as needed

1. Grind onion, cilantro, the jalapeño, and salt together in a molcajete bowl until all the ingredients are very finely ground. (Alternatively, use a fork to mash all the ingredients to a paste in a wide, hardwood bowl.)

To Finish:

- 3 medium Haas avocados (about 8 ounces each),
ripe but firm
- 3 tablespoons tomato, diced
- 2 tablespoons fresh cilantro, chopped and firmly
packed on spoon
- 1 tablespoon white onion, finely chopped
- Salt, if necessary
- Tortilla chips and fresh corn tortillas

1. Cut the avocados in half, working the knife blade around the pit. Twist the halves to separate them and flick out the pit with the tip of the knife.
2. Fold a kitchen towel in quarters and use it to line your palm. Rest one avocado 1/2 cut side up in your lined palm and make three or four evenly spaced lengthwise cuts through the avocado flesh down to the peel without cutting through the peel. Make four crosswise cuts in the same way.
3. Scoop out the diced avocado flesh into the molcajete bowl with the paste. Repeat with the remaining avocado halves.
4. Gently fold the paste into the avocado, keeping the avocado in as large pieces as possible. Add the tomato, cilantro and onion and fold those in gently. Check and add salt, if necessary.
5. Serve immediately, right from the molcajete or bowl, with chips.

Note: Jalapeños can vary tremendously in spiciness, so taste the guacamole just after folding in the avocado and increase the amount of chili a little, if you like.

Serves 4

WATCH FOR GRAND OPENING SOON!