

Betty's South of the Border Guacamole Dip Recipe



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In this video, Betty responds to a viewer request for a Guacamole dip recipe. This is a wonderful version of Guacamole--everyone's party favorite!

Ingredients:

2 Haas avocados, peeled and cut into chunks (I put the chunks in a bowl and sprinkle them with a little lemon juice to keep them from turning brown while I get everything else prepared.)

juice of 1/2 lime

1/4 to 1/2 teaspoon salt (Start with 1/4 teaspoon and taste when dip is done. Increase salt to 1/2 teaspoon, if desired.)

1/2 small red onion, finely chopped

1 Roma tomato, chopped

2 tablespoons cilantro, snipped

1 large clove of roasted garlic, minced. (I saute my garlic in olive oil until softened after mincing.)

1 tablespoon sliced jalapeno peppers from a jar, finely diced

dash of ground black pepper

In a small bowl, combine 2 chunked avocados, 1/4 teaspoon salt, and the juice of 1/2 lime. Mash with a fork until blended. It can be a little lumpy. Add 1/2 chopped red onion, 1 chopped Roma tomato, 2 tablespoons snipped cilantro, 1 clove of minced, roasted garlic, 1 tablespoon chopped sliced jalapeno peppers, and a dash of black pepper. Blend all ingredients together with a spoon. When blended, pour the Guacamole dip into a serving dish, and serve with restaurant style tortilla chips. This will go in your recipe box, if you don't already have a good recipe for Guacamole! Thanks for the request! Ole!!!

--Betty :)