

Guacamole

Eleonore & Mark Sulloway, from Tyler Florence

6 ripe avocados

3 limes, juiced

1 medium yellow onion, chopped

1 garlic clove, smashed then minced

2 serrano chiles, cut into rounds

1 big handful fresh cilantro with stems, about 1/2 cup, finely chopped

Extra-virgin olive oil

Kosher salt and freshly ground black pepper

Halve and pit the avocados. With a tablespoon, scoop out the flesh into a mixing bowl. Mash the avocados using either a fork or potato masher, leaving them still a bit chunky. Add the remaining ingredients, and fold everything together. Drizzle with a little olive oil, adjust seasoning with salt and pepper and give it 1 final mix with a fork.

Lay a piece of plastic wrap tight on the surface of the guacamole so it doesn't brown and refrigerate for at least 1 hour before serving.