

Smoky Guacamole – Comfort du Jour

Thanks to my awesome-in-the-kitchen husband for sharing his killer guac recipe, inspired by the book, *Buenos Nachos!* (Gina Hamadey)

The freshness of the lime and cilantro added to chunks of avocado and tomatoes was made for a nacho chip. The reason we like this particular recipe is the boost guacamole gets by simply adding in a couple of tablespoons (or more) of chipotles in adobo sauce. The smoky spice of the adobo sauce gives guac exactly the kind of “elevate your happy” that my better half talks about so often.

INGREDIENTS

3 avocados, halved and cubed
Juice of half a lime
2 Roma tomatoes, seeded and chopped
1/2 medium red onion, chopped
2 Tbsp. or more pureed chipotles in adobo sauce* (see notes)
3 Tbsp. chopped fresh cilantro
Salt and pepper

*NOTES

To make the chipotle puree, empty an entire 7 oz. can of chipotle peppers with adobo sauce into a food processor. Pulse several times until mixture is mostly smooth. Transfer mixture to a bowl and keep in the fridge for about two weeks. In this recipe, use as much adobo as your spice meter desires. Add some to your next batch of chili, or use it to kick up a homemade bbq sauce.

INSTRUCTIONS

1. Put the cubed avocado in a large bowl and add the lime juice. Toss lightly to prevent the avocado browning.
2. Add in the tomatoes, onion and chipotle-adobo puree. Stir with a large spoon or mash with a fork; if you prefer a smoother guacamole, you can mash the avocados first, but fans of chunky texture can settle for just mixing up the ingredients.
3. Season with salt and pepper to taste. Finally, add the cilantro and fold again.

Guacamole is best served immediately. If making ahead, cover tightly with plastic wrap laying directly on the surface of the guacamole, then refrigerate. This will help preserve the fresh color of the avocado.