

**Kay's Essex Road Recipes. July 2015.**  
**Legendary Guacamole**

My hubby almost got into a guacamole making contest with a complete stranger in a restaurant in New York.

He would have won.

Here's his recipe.

**Ingredients for 4 people**

4 very ripe avocados. They should be evenly soft – no super soft patches and no discoloured skin patches.

4 cloves of garlic and half a small red chilli, preferably squeezed through a garlic press, or finely chopped if you don't have a press.

The juice of 1 lime and 1 lemon

1 generous teaspoon of smoked paprika

about ¼ teaspoon freshly ground coriander seed.

salt and pepper to taste

**What to do. Roughly speaking:**

Halve the avocados, remove the stones and keep 1 of the stones.

Scoop the avocado flesh into a bowl, add half the juice and all the other ingredients. Mash well with a fork; really legendary guacamole is slightly lumpy, not smooth and slimy.

If it's too hard to mix, add a little more juice.

Taste it and adjust the seasoning.

Serve immediately as a starter with crisps or tortilla chips, or as a side dish with fish tacos (recipe 15) or chicken fajitas (recipe 24).

Very cold Mexican beer and a shot of good tequila are also good companions.

If you want to store it in the fridge place the spare stone in the centre – this will stop it from going brown – and cover tightly with cling film.