

Cantina Guacamole

From my book, *Summer: A User's Guide*

If you'd like, you can add some minced jalapenos to this recipe to spice it up, or some chopped cilantro for a bit of South of the Border flavor.

- 2 plum tomatoes
- 2 firm-ripe California avocados
- 2 tablespoons minced red onion
- 3 tablespoons fresh lime juice
- Salt and pepper, to taste

Quarter tomatoes, remove seeds and chop. Halve and pit avocados, scoop flesh into a bowl and mash (you can use your hands, a masher or a mortar and pestle). Stir in remaining ingredients. Season with salt and pepper to taste. Makes 2 cups.

