



SOUS
VIDAS
DOT
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TOMATILLO GUACAMOLE

THE PERFECT GUAC FOR ANY PARTY OR ANYTIME

- 6 avocados, skinned, pitted, and roughly chopped
 - 3 Serrano chiles, washed and stemmed
 - 1 bunch of cilantro, roughly chopped
 - 3 garlic cloves, peeled
 - 3 limes, juiced
 - 1 1/4 lb tomatillos, husked, rinsed, and quartered
 - Salt
- 1** Add the garlic and the chiles to a food processor and pulse until finely chopped. Add the cilantro and repeat.
 - 2** Add the tomatillos and puree.
 - 3** Drain the puree of any liquid. You're going to replace the liquid with lime juice. Add a bit of acidity to cut through the rich avocado.
 - 4** Add the avocados to your bowl. We mash them with a potato masher before adding the puree, lime juice and salt (salt to taste, remember you can always add more). Then it's about a little elbow grease to smooth out the mixture, using a citrus reamer, wooden spoon, pestle, surikogi, muddler, or whatever you've got. Typically we'll leave a few chunks in there because we like the way it looks. You can mash more to get a smoother mixture. Your call, pal. Seriously.

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