

## Guacamole Autentico

4 ripe avocados, peeled and seeded  
½ teaspoon ground cumin  
1 ripe, medium Roma tomato, seeded, diced  
½ cup minced sweet white onion  
2 serrano chilies, seeded and minced  
½ cup cilantro leaves, chopped  
4 Tablespoons fresh lime juice  
Hot pepper sauce  
Sea salt, to taste  
White pepper, to taste



Cut avocado in large chunks and mash coarsely in large bowl with a fork.

Add remaining ingredients and blend gently; leaving some small chunks is fine.

Taste and adjust seasoning with more pepper sauce, salt and pepper if desired.

Serve in a molcajete (a bowl made from volcanic rock) for an authentic Mexican flair.