

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Zesty Goat Cheese Guacamole

Similar to Recipe by Marcus Samuelsson, of Aquavit Restaurant Fame

Who doesn't like guacamole? (Okay, you're excused.) Most versions are pretty simple, with creamy smoothness and not much else. Not so, this edition...

*1 Tbsp light olive oil
1 red onion, chopped
2 cloves garlic, minced (or 4 tsp prepared minced garlic)
2 ripe avocados
juice of 1 lime
2 Tbsp goat cheese
1 jalapeño, seeded and chopped
1/2 red bell pepper, chopped
1 Tbsp cilantro, chopped
salt, pepper, and cayenne powder
minced red onion, tomato, & cilantro (for garnish)*

Pour the olive oil in a large skillet and heat over medium heat. Add onion and sauté, with stirring, for 5 minutes or until softened but not browned. Add garlic and stir for a minute more. Remove from heat and place in a medium mixing bowl. Scoop the avocado flesh and add to bowl. Add goat cheese and smash the avocado, onion, garlic, and cheese together with a fork. Stir in lime juice, jalapeño, bell pepper and cilantro. Season with salt, pepper and cayenne to taste. Set aside if you'll be serving the guac soon, otherwise refrigerate until use.

If you like your guacamole smoother, add a couple tablespoons of sour cream. You can also use hotter chiles, like Serranos or even Habañeros.

Yield: Four servings (for sane people)

Preparation time: 10 minutes

