

Smoky Guacamole

Serves 4:

Ingredients

3 ripe avocados
1/2 medium or 1 small white onion (about 1/2 cup)
1 to 2 chipotle peppers, with adobo
juice of 1 lime
1 to 2 garlic cloves pressed
2 tablespoons chopped cilantro
kosher salt and freshly ground black pepper

Preparation

Split avocados in half lengthwise with a knife.

To remove pit, dig blade of knife into center of the pit, give it a twist, then pull it out of the avocado.

Use the tip of your knife to score avocado flesh in rows lengthwise, then crosswise.

Scoop the dice out with a large spoon and place in a medium bowl.

Using a potato masher, smash the avocado flesh to your desired consistency.

Add lime juice, chopped white onion, pressed garlic and chopped cilantro.

Chop the chipotle and mix into the guacamole one at a time, seeds and all.

Taste as you go--those little peppers pack a punch.

Add a little of the adobo sauce.

Season to taste with kosher salt and freshly ground black pepper; add more lime juice, if needed.

Serve with tortilla chips or a big platter of....

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Buffalo Cheddar Nachos

Serves 4:

Ingredients

1/2 pound Buffalo Wing cheddar, or Pepper Jack, grated

1/2 pound sharp cheddar, grated

1/4 cup sliced pickled jalapeños

one 16 ounce bag of white corn tortilla chips

cilantro leaves for garnish

Preparation

Preheat the broiler.

Line a baking sheet with foil and lay the tortilla chips out to amply cover the bottom surface.

Evenly distribute both shredded cheddars, then top with sliced pickled jalapeños.

Place the baking sheet under the broiler and let it cook for 3 or 4 minutes, watching closely.

Turn the pan midway to ensure even caramelization.

Garnish with cilantro leaves.

Serve bubbling hot with the Smoky Guacamole and sour cream on the side.

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