

"GUACAMOLE"

- 6 med. size avocados (ripe but not turning black)
- 2 green onions (rinse and chop up before putting in blender)
- 1 small garlic
- 4 hot chiles ortega (buy a can that says Hot on it) use more or less chiles according to how hot you want it.
- 6 cherry tomatoes (about)
- 1 or 2 tablespoons sour cream (more or less depending on your preference)
- 1/4 cup water

Put all ingredients in the blender, (except for avocados) mix all together, then put in the avocado and sour cr. and blend all together. add salt & pepper to taste.

Sandy, this is the amount I made for the District, if you want to

make less guacamole, use two or three avocados and cut the recipe accordingly., or use the same amounts of the other stuff it won't hurt it it'll just come out stronger & spicier.