

CHEF KIM'S FAMOUS GUACAMOLE

CHEF KIM (oc)

Today is guacamole day here in the kitchen.

CU AVOS

The main ingredient of course are delicious ripe avocados, make sure they are not mushy, but not too firm. They should give a little when squeezed.

CU CUT AVO

To cut open an avocado put it on the cutting board and press your knife firmly against the side. Now just spin the avocado.

CHEF KIM (oc)

And as you can see it pops right off. What I do next is I take my knife, pop it thru give it a little twist and out comes the seed

CU CUT AVOS

Next you want to cut the avocado into slices and then crosscut so that you get nice chunks.

CU SPOON INTO BOWL

Now take your spoon and pressing it against the inside of the avocado. Dig out all of the avocado chunks.

CHEF KIM (oc)

The next thing you want to do is keep the color of the guacamole. You don't want it to turn brown so my little secret is I like to take a half of lime and I want to make sure that it stays up because I don't want any seeds falling in, squeeze real hard. And once that's in there I'm going to take my spoon and toss it real quick.

CU CILANTRO

Take fresh cilantro chop it up to a very fine consistency so that you get all of the flavor mixed with the other ingredients. A bunch of cilantro is approximately two cups and that's just about what you'll need. Throw it in the bowl and toss lightly.

CU ONIONS

Now add about a cup and one half of onion. Stir it in.

CU SALT

Now add a little salt

CU CHILI POWDER/CUMIN/CIAN

For the real flavor of guacamole you'll need some mild chili powder, some cumin and a little cayenne pepper. Remember cayenne is a hot spice so be careful about how much you use.

CHEF KIM (oc)

After you get it all together I start tossing it around. And as you can see it start to make a nice and add a little lime and take a second lime there, yo want to keep it from, it gives it a little more tanginess.

CU BOWL

Now you're ready to put it in a bowl and add a little cilantro to decorate it and here you have a delicious guacamole your friends and family will absolutely devour.

CHEF KIM (oc)

And what's great about this guacamole is that all of the ingredients are available here in the store