

Dudley Guacamole.

Dice one tomato (about 6oz), $\frac{1}{2}$ white onion, $\frac{1}{3}$ cup cilantro, 2-3 serrano chiles - stemmed & seeded. Mix with $\frac{1}{2}$ tsp salt, $\frac{1}{4}$ water and 1 tsp lime juice.

In a serving bowl, mash two large avocados, sprinkle with $\frac{1}{8}$ th tsp garlic powder, $\frac{1}{4}$ tsp salt, then mix in tomato/chile/onion salsa until you get the consistency you like.

Serve immediately with chips. It's impossible to screw this up!

Fun fact: the term guacamole is taken from the Nahuatl (Aztec) word for avocado (ahuacatl) and mixture (mulli).