

BOUDRO'S Famous Guacamole

- Juice of ¼ of an orange
- Juice of ½ of a lime
- 1 Avocado seeded and scooped out of its skin
- 2 Tbsp. roasted and charred Roma tomatoes
- 1 Serrano pepper, roasted, seeded and diced
- 1 Tbsp. diced red onion or shallot
- 1 clove of garlic, minced
- 1 tsp. chopped cilantro
- Sea salt to taste (salt is good in this)

Method: Squeeze juices into a bowl. Add avocado and coarsely chop. Add onion, tomato, serrano, garlic and cilantro and fold into avocado mixture. Add salt (more is better). Result should be crudely chopped, not mashed. Serve with good chips.

Boudro's is an awesome bistro on the Riverwalk in San Antonio, Texas. They make this guacamole for their guests tableside. It's a bit more work than some other guacamole's we've made, but worth the trouble. We feel it's the best we've ever had.