



KEY RECIPE

# Best-ever guacamole

We're partial to the guacamole at Gabriel's in Santa Fe, custom-blended tableside in a traditional molcajete (stone mortar). "We used to make it in batches," says 29-year-veteran manager Joe Barrientes. "But people would say, 'Too much onion!' or 'Not enough lime!'"

What's his secret? It's all in the ingredients, Barrientes says. Use only ripe, fresh limes (old ones are bitter) and Hass avo-

cados (fast, even ripening). "People ask for the recipe all the time," Barrientes says. "But I tell them, 'Pick the avocados first.' That's the secret."

## Gabriel's Guacamole

This is the base recipe at Gabriel's, and is intended only as a jumping-off point; add more garlic, jalapeño, onion, salt, lime juice, or cilantro to your taste. (We preferred it

Coarsely mash 2 medium peeled, pitted, and diced Hass avocados, and  $\frac{1}{4}$  teaspoon each minced garlic and jalapeño with a wooden spoon until the avocados are creamy but still very chunky. Add  $\frac{1}{4}$  cup chopped tomato, 1 teaspoon finely chopped onion, and salt to taste, and stir together. Sprinkle with 2 teaspoons each fresh lime juice and cilantro, then stir and taste.