

Guacamole with a Southwestern Kick

4 ripe California avocados, seeded and peeled
1 cup roasted corn kernels*
3 tablespoons lime juice
3 garlic cloves, finely minced
¼ cup green onion, finely chopped
¼ cup roasted red bell pepper, diced
2 jalapenos, seeded and deveined, finely chopped
1 teaspoon ground cumin, or to taste
1 teaspoon salt

Coarsely mash avocados, do not puree. Fold in remaining ingredients. Make as close to serving time as possible. For short-term storage, seal in an airtight container, with a piece of plastic wrap, against the surface of the guacamole. Keep refrigerated until ready to serve. Serve with yellow and blue corn chips.

*To roast corn, soak 2 ears in water for 1 hour. Remove husk and silk. Roast on the rack in a pre-heated 375-degree oven turning occasionally, until kernels appear slightly shriveled. Or if necessary, substitute well drained canned corn that has been blotted with a towel.

Make in celebration of Cinco de Mayo. Makes 24, 2 oz. servings.

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