Jen’s Guacamole

Adapted from the Betty Crocker Cookbook © 2000

This party-sized recipe makes approximately 1.3 gallons.
Serves 15-20 hungry Physicists for a few hours, sometimes less!
Prep time: 2 hours + refrigeration

Ingredients:
8-10 large ripe avocados*
8-10 red Italian plum tomatoes (Roma tomatoes, 6-7 cups)
1 jumbo yellow onion (2 cups)
4 or 5 cloves of garlic, peeled and finely chopped
2/3 jar hot banana wax peppers (16 oz. jar; 10-12 peppers or 1 cup)
1/2 jar hot chili peppers (16 oz. jar; 20-25 peppers or 2/3 cup)
8 tablespoons dried chopped cilantro
8 tablespoons lime juice (from 2-3 limes)
2 teaspoons salt
1/2 teaspoon pepper
2 large bags of tortilla chips, if desired

*Note: Ripe avocados are dark in color and somewhat soft to the squeeze. If avocados are not soft enough to scoop from the shells, ripen for 1-2 days in a brown paper bag.

Instructions:
Slice each avocado lengthwise in half and remove the pit. Scoop the avocado fruit from the shell and slice into large chunks. Chop in a blender or food processor until desired consistency; I like it creamy! Similarly chop the onion and peppers in a blender or food processor - remove the onion skin and pepper stems prior to chopping.

Combine chopped avocados, onion, peppers, garlic, cilantro, lime juice, salt, and pepper into a large plastic or glass bowl and stir. Chop the tomatoes into cubes and add them to the bowl.

Cover and refrigerate to allow flavors to blend for a few hours, or overnight. Adjust ingredients to desired flavor and spice tolerance. Enjoy with tortilla chips, or as a spicy condiment!