

Authentic Fresh Guacamole

4 ripe avocados	1/2 cup green onion, minced
1 Tbsp. lime juice	1/2 tsp. cumin
1 garlic clove, minced	1/2 tsp. salt
1/2 cup cilantro, minced	

Cut avocados into halves. Pit and peel the avocado halves.

Combine avocados and remaining ingredients in medium-large bowl. With fork, mash avocados and mix ingredients to desired consistency.

Basil Garlic Aioli

4 Tbsp. fresh basil	1/2 tsp. kosher salt
1 Tbsp. garlic, minced	1/4 cup virgin olive oil
2 egg yolks	1/2 cup vegetable oil
1 Tbsp. lemon juice	

See instructions below: (use as a dip or spread)

Green Chile Aioli

2 Egg yolks	1/2 tsp. salt
1 Tbsp. lime juice	2-4 Tbsp. roasted green chile, minced
1 tsp. garlic, finely minced	3/4 cup vegetable oil
1/4 tsp. sugar	

Place all ingredients **except the oil** in food processor. Pulse to combine. Turn processor on and slowly pour in oil. Process until aioli forms, about a minute. Turn processor off, scrap sides, process again until combined.

Serve immediately or store in covered container in refrigerator until ready to use. (use as a dip or spread)