

In the United States, more than 100 million pounds of avocados—all mashed into one form of guacamole or another—are eaten on Super Bowl Sunday alone. Guacamole has also become beloved every day of the year. The most traditional version has universal appeal, but even purists will appreciate the two variations here.

Guacamole



CLASSIC GUACAMOLE makes 2 cups

Mash 4 ripe but firm peeled and pitted avocados in a bowl with a fork or potato masher until chunky, then mix in 2 tablespoons fresh lime juice, 1 minced jalapeño (ribs and seeds removed if less heat is desired), $\frac{1}{2}$ cup finely chopped red onion, and 2 tablespoons coarsely chopped fresh cilantro leaves. Season with coarse salt. Serve immediately, garnished with whole cilantro leaves and chopped red onion.

MAKE AHEAD Guacamole is best served immediately, but it can be refrigerated, with plastic wrap pressed directly onto the surface (to prevent discoloration), for several hours.