



Nicaraguan Guacamol

This recipe was sent in by Carolina Morales and is different than the traditional Mexican Guacamole. In Nicaragua they eat the guacamol (no e at the end) as a side dish with grilled meats instead of mashed potatoes, potato salad or macaroni and cheese. She also attached a video of Patricia, (who she doesn't know) making it.

1 large ripe avocado, peeled and cubed (about 2 cups)
2 or 3 hard boiled eggs, cubed
1/4 c. chopped onion, finely chopped (optional)
juice from 2 freshly squeezed limes
Salt to taste

In a bowl, combine avocado, eggs, onion and lime juice. Stir gently, trying not to mash the avocado. Salt to taste.