

## Guacamole Autentico

4 fresh avocados, peeled and seeded  
1/2 teaspoon ground cumin  
1 diced Roma tomato  
1/2 cup minced red onion  
2 Serrano chiles, seeded and minced  
1/2 cup chopped cilantro leaves  
4 Tablespoons fresh lime juice  
1 teaspoon Red Pepper flakes  
Sea salt  
White pepper



Cut avocados in large chunks and mash coarsely with a fork in a large bowl. Add remaining ingredients and mix thoroughly, leaving some chunks for texture. Taste and adjust seasoning with more pepper sauce, salt and pepper. Serve in a *molcajete* if possible.