



# Tomatillo Guacamole

## Ingredients:

1/2 lb. tomatillos, halved and roasted	1 Tbsp. lime juice
6 cloves minced garlic	1 Tbsp. cilantro
1 Tbsp. mayonnaise	1/4 C finely chopped onions
2 avocados, halved and diced	1 Serrano chili, chopped

## Directions:

Roast the tomatillos in 425° oven for about 30 minutes until soft and brown. Place tomatillos and chili in food processor or blender. Process until a coarse puree forms. Pour puree into medium bowl. Mix in all remaining ingredients. Season with salt and pepper to taste. Can be made 24 hours ahead. Cover and chill. Makes about 2 1/2 cups.

Serves 10-15

Topping for Shamelessly Soused Shrimp Tacos

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