

EVERBLOSSOM FARM RECIPES

BY JODÉ LEMMON

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GUACAMOLE

Mmm, the **cilantro** is fresh and the avocados are in season. Here's how I like to celebrate that.

Guacamole

Serves 4 as a dip

2 ripe avocados, mashed
1 large clove garlic, minced
1-2 medium tomatoes, seeds removed and diced
1 handful of cilantro leaves, chopped
Juice from ½ a lime
Salt to taste
½ cup queso fresco (or white farmer's cheese), diced into tiny cubes

Mash the avocado in a large bowl. Add all the rest of the ingredients except the cheese. Stir together.

Sprinkle the cheese on top and serve with your favorite tortilla chips.

Kitchen Notes: Here's a tip to preparing an avocado. Cut avocado in half. Stick a sharp knife in the pit and pull it out. Use a large spoon to scoop the tender part out of the shell.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

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