



► SERVES 16

- 2 medium ripe avocados
- 1 lime
- ½ small red onion
- ½ seedless cucumber
- 1 jalapeño pepper
- ¼ cup (50 mL) fresh dill
- 1 tsp (5 mL) ground cumin
- ½ tsp (2 mL) salt
- 1 garlic clove
- Optional: tortilla chips or fresh vegetables

## Cucumber-Dill Guacamole

1. Cut the avocados in half lengthwise; remove the seeds and scoop the flesh into the **Classic Batter Bowl**. Juice the lime with the **Citrus Press** to measure 1½ tbsp (22 mL); add to the batter bowl.
2. Using the **5" (13-cm) Utility Knife**, cut the onion and cucumber into small chunks.
3. Remove the stem from the jalapeño and cut in half lengthwise; carefully remove the seeds with the **Core & More**. Cut the jalapeño into chunks then place it, along with the onion, cucumber, dill, cumin, and salt, in the **Manual Food Processor**. Add garlic pressed with the **Garlic Press**. Process until everything is finely chopped. Add to the batter bowl and mix with the **Mix 'N Chunk**.
4. To serve, spoon guacamole into a small serving bowl and serve with tortilla chips or veggies.

### COOK'S TIP

Wear plastic gloves when you're working with the fresh jalapeño pepper. Oils from the pepper's seeds and membranes can irritate your skin and eyes. If you like heat, you can leave the seeds in.

