

Here is from Jackson Stapleton, 15, Alpine Winter Term:

## Jackson's Guacamole

- 4 medium-ripe Hass avocados, cubed
- ¼ finely diced onion
- 1 small diced tomato (optional)
- 1 tablespoon minced cilantro
- 1 jalapeño pepper, finely diced, seeded
- 2 limes, juiced
- Salt, to taste
- Seeds from one small pomegranate

Combine all ingredients except pomegranate seeds into a bowl and toss lightly with a fork (you want to maintain the cubes of avocado).

Stir in pomegranate seeds and serve immediately with freshly made tortilla chips. The pomegranate seeds really add flavor, color and fun. You can also replace them with dried cranberries.

(Based on tableside guac, El Barrio restaurant Phoenix, AZ)