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Goal-to-Go Guacamole

Makes about 2 cups.

Some like jalapeños in their guacamole, but I'm a fan of the hotter bite of fresh serranos. Add more to turn up the heat. To peel the tomato, dunk it in boiling water (use a slotted spoon) for a minute or less. Hold the tomato under cold running water to cool, then slip off the skin.

2 small, ripe avocados
1 small tomato, peeled and chopped (about 1/2 cup)
1 green Serrano chile, seeded and finely chopped
1-1/2 teaspoon canned, chopped green chiles, drained
2 cloves garlic, crushed or finely chopped
1/3 cup freshly squeezed lime juice
1/4 cup chopped fresh cilantro
Salt to taste
Tortilla chips for serving

1. Cut the avocados in half, remove the pits, and scoop out the flesh into a medium-sized bowl. Mash coarsely. Stir in the tomato, Serrano chile, green chiles, garlic, lime juice, and cilantro. Add salt.

2. Cover and keep cold until ready to serve. Serve with tortilla chips.

EXTRA POINTS: You can make this on site or a few hours before the tailgate. Press plastic wrap directly onto the surface of the guacamole to prevent it from browning.