## Chef Inspired Recipes

## Guacamole

I like to use quacamole for more than just a dip, its great as a topping for nearly anything grilled and makes for a healthy alternative to mavonnaise on sandwiches.

- 3 avocados
- 1/2 red onion
- 1 roma tomato
- 1 jalapeno
- 2 cloves garlic
- 1/2 cup cilantro
- 1 lime (zest and juice)
- 1 tbsp sour cream
- 1 tbsp kosher salt
- 1 tsp cumin
- 1 tsp coriander
- 1 tsp paprika

Begin by cutting onion and tomato into small dice, mince jalapeno and

garlic, zest the lime and chop cilantro. Place all in one bowl. Cut the avocados around the center lengthwise, twist to open, remove pit and scoop out flesh with a spoon into a separate bowl. Add salt, cumin, coriander, paprika, sour cream, and lime juice. Mash the avocados with the spices. Once thoroughly mashed and mixed add the remaining ingredients and mix together. To help prevent oxidization (browning) when storing cover with a paper towel soaked in lime juice.



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Watch the next issue of Her Voice for more "Chef Inspired Recipes"!

## Her Voice Scarecrow **Photo Contest**

If you've had a scarecrow in your garden, we'd love to see him (or her!) Enter photos of your garden in our Her Voice Scarecrow Photo Contest. Submitted photos will be published in the next Her Voice issue as space allows.

You can also see your photos and all of the other entries



at hervoiceonline.com, where you can comment on the photos and share them on social media.

One scarecrow photo will be randomly selected as the winner of a 3-month subscription to the Yankton Daily Press & Dakotan.

The Her Voice team will be looking for overall shots of your scarecrow, but close-ups also can be submitted.

> To enter, email your photos to melissa.bader@yankton.net by Thursday, August 21.



