



Guacamole with Fresh Corn and Chipotle

From Bon Appétit

Contributed by Jenn. *"I usually double the tomatoes. Add more or less chipotle chile, depending on how spicy you want it. If you cannot get fresh corn, canned or frozen will work. I recommend sautéing the corn with a dab of oil for a few minutes and get it a teeny bit roasted."*

Quantity	Ingredients	Preparation Notes
2	Ripe Avocados (about 1 1/2 pounds), halved, pitted, peeled	<ul style="list-style-type: none"> ➤ Mash avocados with lime juice in medium bowl. ➤ Using sharp knife, remove corn kernels from cob and add to avocado mixture.
1 Tbsp	Fresh Lime Juice	<ul style="list-style-type: none"> ➤ Stir in tomato and green onions.
1 ear	Fresh Corn	<ul style="list-style-type: none"> ➤ Combine chipotle and sour cream in small bowl; whisk to blend.
1	Plum Tomato, seeded and diced	<ul style="list-style-type: none"> ➤ Stir cream mixture into avocado mixture.
2	Green Onions chopped	<ul style="list-style-type: none"> ➤ Season with salt.
1	Canned Chipotle Chile*, finely chopped	<ul style="list-style-type: none"> ➤ Do ahead: Can be made 4 hours ahead. Place plastic wrap directly onto surface of guacamole and refrigerate. Bring to room temperature before serving.
1/4 C	Sour Cream	

* Chipotle chiles are dried, smoked jalapeños canned in adobo sauce. They are available at some supermarkets, at specialty foods stores, and at Latin markets.