Granny Smith Guacamole

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Servings: 6

3 ripe avocados, halved and pitted 1/2 cup Vidalia onion, finely chopped 1/2 cup fresh cilantro, chopped juice of one lime hot pepper sauce (to taste) 1 Granny Smith apple, finely chopped salt (to taste) tortilla chips Scoop the avocado flesh into a bowl. Reserve the skin.

Add the onion, cilantro, lime juice and hot sauce. Mash with a fork to the desired consistency.

Fold in the chopped apple. Season with salt to taste.

Divide the guacamole into each avocado half.

Serve with tortilla chips.

Start to Finish Time: 10 minutes

Per Serving (excluding unknown items): 16 Calories; trace Fat (2.2% calories from fat); trace Protein; 4g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 0 Vegetable; 0 Fruit.

Appetizers

Bar Canving Nutritianal Analysis

Calories (kcal):	16	Vitamin B6 (mg):	trace
% Calories from Fat:	2.2%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	91.8%	Thiamin B1 (mg):	trace
% Calories from Protein:	5.9%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	4mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
	trace	Caffeine (mg):	0mg
Monounsaturated Fat (g):		Alcohol (kcal):	0
Polyunsaturated Fat (g):	trace	% Dofuso	0 በ%
Cholesterol (mg):	0mg		
Carbohydrate (g):	4g	Food Exchanges	

Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	trace	Lean Meat:	0
Sodium (mg):	2mg	Vegetable:	0
Potassium (mg):	56mg	Fruit:	0
Calcium (mg):	5mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	2mg		
Vitamin A (i.u.):	97IU		
Vitamin A (r.e.):	9 1/2RE		

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories 16	Calories from Fat: 0
	% Daily Values*
Total Fat trace	0%
Saturated Fat trace	0%
Cholesterol 0mg	0%
Sodium 2mg	0%
Total Carbohydrates 4g	1%
Dietary Fiber 1g	3%
Protein trace	
Vitamin A	2%
Vitamin C	4%
Calcium	0%
Iron	0%

* Percent Daily Values are based on a 2000 calorie diet.