

Big Sky Family Cooking Night - **October** Montana Harvest of the Month: **Kale**

Guakalemole - A kale'd up version of the classic guacamole

Ingredients:

2 cloves	Garlic, peeled
1/2 tsp	Salt
1	Jalapeño, seeded
3	Scallions
4 sprigs	Cilantro
3 leaves	Kale, stems removed
3	Avocados, ripe
1	Lemon or Lime



Methods:

By hand-

Smash the garlic clove on your cutting surface sprinkle garlic with salt and rock your knife back and forth through the garlic to make a fine mince. Try using the side of your knife to scrape the garlic across your cutting surface turning the garlic mince into a smooth paste. Add to mixing bowl.

Cut the jalapeño in half lengthwise and remove the stem and seeds. Slice the jalapeño into long strips and then line up those strips and cut across them to make a small dice, add to mixing bowl.

Trim the fuzzy root ends from the scallions and then slice the scallions into thin rings- either together in a bunch or individually, add to bowl.

Roll the cilantro up into a bunch and slice into thin ribbons, add to bowl.

Stack the kale leaves and then roll up into a tight bunch. Slice into thin ribbons. Slice across the thin ribbons to make a fine dice. Add to bowl.

Cut the avocados in half and carefully remove the pits. Use a spoon to remove the edible flesh inside of the avocado and place in bowl with other ingredients.

Slice your lemon or lime in half and squeeze the juice over all of the ingredients in the bowl. Use a spoon or fork to break up the avocados and begin to mash them into the other ingredients. Continue to mix until you reach a desired texture.

Season with additional salt to taste.

By food processor-

Smash and rough chop the garlic. Stem, seed and rough chop the jalapeño. Trim the roots and rough chop the scallions. Rough chop the cilantro and kale. Add all of these ingredients to the work bowl of your food processor, cover and pulse 5 - 1 second bursts. Remove lid and scrape down the inside of work bowl.

Add the pitted avocados, salt and squeezed lemon or lime juice, Pulse an additional 5-10 bursts. Taste. Season with additional salt to taste.

