

From *Truly Mexican*



Blue Cheese Guacamole **Guacamole Con Queso Azul**

You might think I came up with this recipe just to make Diana Kennedy cringe. But blue cheese and avocado do make a truly delicious union that, as any fan of the Cobb salad understands, is not as odd as it sounds. I typically use the best stuff I can find at the cheese counter, such as Roquefort, Cabrales, or Danish Blue, but even the already crumbled blue cheese you find in a good grocery store will be delicious.

Makes about 2 1/2 cups
Active time: 20 minutes
Start to finish: 20 minutes

Ingredients

2 tablespoons finely chopped white onion
1 tablespoon minced fresh jalapeño or serrano chile, including seeds, or more to taste

1 teaspoon kosher salt, or ½ teaspoon fine salt
¼ cup chopped cilantro, divided
1 tablespoon freshly squeezed lime juice, or more to taste
1 large or 2 small ripe Mexican Hass avocados, halved and pitted
¼ cup coarsely chopped smoked almonds, divided
3 tablespoons crumbled blue cheese, divided

Directions

Mash the onion, chile, salt (the coarseness of kosher salt will help you make the paste), and half of the cilantro to a paste in a molcajete or mortar. You can also mince and mash the ingredients together on a cutting board with a large knife or a fork, and then transfer the paste to a bowl. Stir in the lime juice.

Score the flesh in the avocado halves in a crosshatch pattern (not through the skin) with a knife and then scoop it with a spoon into the mortar or bowl. Add the rest of the cilantro and most of the almonds and blue cheese, toss well, and mash coarsely with a pestle or fork. Season to taste with additional lime juice and salt.

Garnish with the rest of the almonds and blue cheese.

Serve it with corn tortillas.

This guacamole is best served right away.