

Yucatan-inspired Guacamole

Serves 4-6

Prep and cook time: 14 minutes

3 large, ripe Avocado

1 white Onion

3 fresh Garlic cloves (or more if preferred)

1 Jalapeno

1 Lime

Pinch of Cumin

Salt and Pepper to taste

Toppings (vary to taste):

Roasted poblano peppers

Crabmeat

Queso fresco

Pico de Gallo



1. Chop onion, garlic, and jalapeno and place in a molcajete (mortar and pestle). You can use a durable bowl and mash your avocados in with a fork, but the molcajete is worth the investment.
2. Add juice from the squeezed lime, cumin and continue to mash into avocado mixture. Season with salt and pepper to taste.
4. Transfer to serving dish and top as desired with crabmeat, queso fresco, Pico de Gallo, and/or roasted poblano peppers.

Notes: Aztecs are widely credited for inventing this dish, but avocados were also essential to the Mayans who dominated the Yucatan Peninsula. Aztecs likely used local ingredients including tomatoes and onions when introducing this creamy spread to the Spanish. The Spanish are then credited for introducing garlic and cumin, as well as limes.

I'm usually a traditionalist when it comes to guacamole, which means avocado, onion, garlic, lime, cumin, salt and jalapeno. Tomatoes belong in Pico de Gallo, which is served on the side. Those are fighting words to some people, and the truth is from grilled pineapple to pickled jalapenos variations are deliciously limitless.

The freshness and bright acidity of Fairsing Rosé of Pinot noir pairs perfectly with the richness of guacamole, particularly if you like it spicy. Consider adding some roasted poblano peppers and a sprinkle of crabmeat and queso fresco over the top to make your guac even more Fairsing Rosé friendly. And if you can't live without tomatoes, know this notoriously challenging vegetable meets its perfect partner in Rosé. - Brandy Grey