Chips and Salsa/Guacamole

Camp Prep: 20 minutes

Ingredients

2 Bags of Tortilla chips

For Homemade Salsa:

1 28 ounce can whole peeled tomatoes, drained
2 10 ounce cans Ro-tel tomatoes, partially drained
1 4ounce can chopped green chiles
½ yellow onion, chopped
3 small peeled garlic cloves
¾ bunch fresh cilantro, chopped
Juice of 1 lime
1 tsp white vinegar
1 tsp sugar
1 tsp ground cumin
1 tsp salt

For Guacamole:

3 ripe avocados
Juice of 1 lime
1 tsp salt
½ tsp pepper
2 roma tomatoes, diced
½ cup diced onion
¼ bunch fresh cilantro. chopped
1 tsp minced garlic

At Home Preparation:

1. Wash all vegetables.
2. Make salsa- Combine all salsa ingredients in a blender and blend until smooth. But in sealable serving container, label, and refrigerate.
3. Prepare guacamole ingredients- chop tomatoes, onions, garlic and cilantro and store in a sealable serving container. Measure salt and pepper, put in Ziploc and label.

At Campout Preparation:

1. Slice and peel avocados , add to bowl with guacamole ingredients.
2. Cut and squeeze the lime juice over the ingredients
3. Mash and mix all ingredients together until guacamole is smooth
4. Serve chips, salsa, and guacamole together.

Equipment

Knife, fork/masher, 2 serving spoons