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### **Guacamole, Citrus-Style**

*Makes about 4 cups.*

#### **Ingredients:**

1 grapefruit, sectioned  
2 oranges, sectioned  
2 limes, sectioned  
1/2 cup diced red onion  
1 jalapeño, seeded, finely diced  
2 cloves garlic, crushed  
1 tbsp. minced cilantro  
4 ripe avocados  
1/2 tsp. kosher salt  
1/2 tsp. black pepper  
1/8 – 1/4 tsp. hot sauce, or to taste

#### **Directions:**

1. SUPREME the citrus fruits by removing the outer skin and white rind. Cut the removed sections into half-inch pieces.
2. DICE the onion and **jalapeño**. CRUSH the garlic and MINCE the cilantro.
3. COMBINE the citrus, onion, **jalapeño**, garlic, and cilantro.
4. HALVE the avocados, remove the pits, and scoop out the inner flesh. Coarsely mash the avocados (personally, we like a chunky guacamole).
5. FOLD the citrus mixture into the mashed avocados, season with salt, pepper, and hot sauce to taste. Serve with tortilla chips.