

KITCHENART

THE STORE FOR COOKS

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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.