



Gourmet Chef

your culinary superstore

M-F 9am-6pm
Sat 10am-6pm
Sun 12pm-4pm

www.gchef.com • 122 south main, minot, ND 58701 • 1•877•266•CHEF

Citrus Guacamole

makes about 4 cups

We're no stranger to the pleasures of rich, creamy avocados, but the surprising addition of grapefruit and oranges in this Citrus Guacamole offers uniquely refreshing notes that make us question ever leaving these citrus hard-hitters out of another batch. Use it as a topping, a dip, or simply enjoy it by the spoonful — whatever your method, there's no wrong way to enjoy this vibrant take on a classic avocado favorite.

Ingredients:

1 grapefruit, supremed
2 oranges, supremed
2 limes, juiced
1/2 cup red onion, 1/4-inch dice
1 jalapeño, seeded, finely diced
2 cloves garlic, finely minced
1 tablespoon fresh cilantro, minced
4 ripe avocados
1/2 teaspoon Kosher salt
1/2 teaspoon pepper
1/4 teaspoon hot sauce

Directions:

1. Supreme the citrus fruits by removing the outer peel and white rind. Remove the sections from the pith, and cut into half-inch pieces. Juice the lime.
2. Dice the onion and jalapeño. Crush the garlic and mince the cilantro.
3. Combine the citrus pieces, citrus juices, onion, jalapeño, garlic, and cilantro.
4. Halve the avocados, remove the pits, and scoop out the inner flesh. Coarsely mash the avocados.
5. Fold the citrus mixture into the mashed avocados. Season with salt and pepper to taste. Serve with your favorite tortilla chips.