



BILLY'S MEXICALI GUACAMOLE

Create a most memorable gathering. Let this simple menu be the basis for a noteworthy evening in the style for which you are known. Refined and novel is who you are. ¡Salud!

INGREDIENTS

- 4-5 medium Haas avocados (They need to be ripe, but not squishy.)
- $\frac{1}{3}$ of a medium yellow onion, chopped
- Juice of half a lime
- Juice of half a lemon
- $\frac{1}{2}$ of a medium orange, ripe and sweet (a generous squeeze of the juice)
- $\frac{1}{2}$ of a medium tomato, plum preferred, chopped and drained
- Course sea salt
- 1 big bag of plain tortilla chips (Do not use flavored or lime tortilla chips)
- A sombrero and a colorful serape (Huaraches optional)

INSTRUCTIONS

The sequence of preparation and incorporation of ingredients is important. Do not add salt until immediately before serving. Prepare the guacamole in a clear glass bowl, so you can see the ingredients come together evenly.

Peel, seed and quarter the avocados. Toss them in the bowl. Peel the onion, removing the skin and one outer layer—the inner onion is crisper. Chop the onion into $\frac{1}{4}$ - to $\frac{3}{8}$ -inch bits. Don't mix the onion in yet. Chop the tomato into $\frac{1}{4}$ - to $\frac{3}{8}$ -inch bits; drain the juice out on a paper towel and discard (we want the tomato bits in there, but don't want the guacamole too watery). With a fork, break up the avocado in the bowl until it's creamy, but still has some chunks left. Fold in the onion and the tomato. Squeeze in the lime and lemon juices. Add one good squeeze—not too much—of the orange. Mix gently, but DO NOT OVERMIX. Fold in sea salt to taste, right before serving, and transfer to a decorative serving bowl.

Keep in mind that the chips you choose are salty, too—so, salt it, but don't overdo it. The salt crystals will make love to your taste buds with a magical mingling of citrus and creamy avocado as you eat. Put on your sombrero and serape. *Comer con gusto!*

Oh, and avocados are key. Hass are preferred, not those big, slimy-sweet Central American ones. In a pinch, you can ripen them quicker if you put them in a brown paper bag, overnight, at room temperature. If you like it HOT, chop up a fresh jalapeño and get after it! Or, have some salsa on hand that guests can mix in.