

## GUACAMOLE - THREE WAYS

### Mango Habanero

3 medium ripe avocados  
Salt and freshly cracked black pepper  
2 to 3 limes, juiced  
handful fresh cilantro leaves, chopped  
2 tablespoons minced red onion  
1 clove garlic, grated  
1 ripe mango, peeled and diced  
1/2 to 1 small habanero (ribs and seeds removed unless you want it hot!), minced  
1/4 red bell pepper, diced

Scoop the avocado flesh into a bowl. Mash the avocados and season with salt, pepper and lime juice. Stir in the cilantro, onions, garlic, habanero and red bell pepper. Fold in your mango, gently. Taste and adjust the seasoning if necessary. Garnish with a few pieces of chopped mango.

### Blue Cheese and Bacon

3 ripe Avocados from Mexico, halved and pitted  
1/2 lime, juiced  
1 clove garlic, minced  
Salt  
1/2 teaspoon or more, chipotle pepper powder  
1/2 red onion, diced (about 1/2 cup)  
1 small tomato, seeded and chopped  
5 slices bacon, well cooked and crumbled (about 1/2 cup)  
1/3 cup crumbled blue cheese

Scoop the avocado flesh into a bowl. Mash the avocados and season with salt, pepper and lime juice. Add the garlic, salt, chipotle powder, onion, tomato, crumbled bacon, and stir well. Gently mix in the crumbled blue cheese to the avocado. Stir to combine. Taste and adjust the seasoning if necessary. Garnish with chopped bacon and blue cheese.

### Corn, Cotija and Chipotle Guacamole

3 medium ripe avocados  
Salt and freshly cracked black pepper  
2 to 3 limes, juiced

handful fresh cilantro leaves, chopped  
2 tablespoons minced red onion  
1 clove garlic, grated  
1/2 cup crumbled cotija cheese  
1/3 cup cooked corn kernels (steamed or grilled)  
1-2 chipotle chile peppers in adobo sauce, minced (be careful, they are hot)

Scoop the avocado flesh into a bowl. Mash the avocados and season with salt, pepper and lime juice. Stir in the cilantro, onions, garlic, corn and chipotle. Mix well. Gently mix in the cotija. Taste and adjust the seasoning if necessary. Garnish with a few pieces of cotija and corn.