



The world's finest.



THE MANHATTAN AVOCADO COCKTAIL

Planning a sophisticated dinner party? Here's an impressive way to start the meal! If your party is casual, skip the martini glasses and toss the ingredients in a salad bowl.

1/4 cup extra-virgin olive oil

1 garlic clove, mashed

1/2 teaspoon cumin seed

2 teaspoons minced red thai or jalapeño chile pepper

2 tablespoons fresh lime juice

3/4 teaspoon salt

1 pound cooked large shrimp

2 fully ripened avocados from Mexico, halved, pitted,
peeled and sliced

2 cups mesclun greens (2 cups, slightly packed)

For more recipes and information, go to www.avocadofiesta.com



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To prepare dressing: In microwave-proof cup, microwave oil, garlic and cumin on high until hot, 30 seconds to 1 minute; stir in chile pepper. Remove garlic; whisk in lime juice and salt. In medium bowl, toss shrimp with 1 tablespoon of the dressing. Cover and refrigerate. In pie plate, place avocado slices. Drizzle with 2 tablespoons of the dressing, turning to coat completely; cover with plastic wrap; refrigerate. Reserve remaining dressing. To serve: Toss greens with 1 tablespoon of the remaining dressing. Divide greens among four martini glasses, mounding in center. Arrange shrimp and avocado slices in glass. Garnish with diced tomatoes, if desired.

YIELD: 4 servings