



The world's finest.



MEXICAN AVOCADO-TEQUILA APPETIZER

2 fully ripened avocados from Mexico, halved, peeled
and diced

1 cup diced tomatoes

2 tablespoons chopped cilantro

1 to 2 tablespoons lime juice

1 tablespoon tequila

1/2 teaspoon salt

In a medium-sized bowl, combine avocados, tomatoes, cilantro, lime juice, tequila and salt; toss gently. Cover surface with plastic wrap; chill until ready to serve. Serve, if desired, in stemmed glasses rimmed with coarse salt garnished with lime wedges and cilantro sprigs or, spoon into a serving bowl and serve with chips, jicama and sweet pepper slices.

YIELD: about 3 cups

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