

**TITO SANTANA**  
**GUACAMOLE**

*Station: Guac*

*Date: 8/22/2012*

*Plate: Molcajete lined with  
Banana Leaf*

**INGREDIENTS**

8.5	oz	Avocado	
1	oz	Red Onion	Diced
2.5	oz	Mango-Papaya Salsa	
.5	oz	Cilantro	Minced
.5	oz	Lime Juice	
.5	oz	Evo	
.1	oz	Kosher Salt	
1.5	oz	Jalapenos	Diced
		Tortilla Chips	
		Roja	

**METHOD**

In the first bowl, mash avocados and combine with the red onion and plum tomatoes. Season with salt, lime juice and evoo. In a separate bowl, combine the mango, papaya, chipotle puree, cilantro, mango vinegar, salt and lime juice to taste - making the Mango-papaya salsa. Place the avocado mixture into a banana leaf lined molcajete and top with the Mango-papaya salsa. Serve with a basket of chips and salsa roja.

