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The Golden Dragon Cup
Asian Guacamole

Ingredients:

2-3 ripe avocados

2 teaspoons on lemongrass powder

1/2 medium red onion chopped

1 jalapeno chopped

1 Thai chili red chopped

1 large lime (zest and juice)

3 cloves garlic grated

1 tablespoon of fish sauce

2 inch stick of fresh ginger grated

10 mint leaves chopped

10 Thai basil leaves chopped

10 sprigs cilantro chopped

wonton wrappers

Chinese sausage

Directions:

Preheat oven 375

Slightly grease wontons using vegetable oil

Place slightly greased wonton wrappers in a muffin pan

Bake 7-9 minutes until golden brown

Remove from oven and allow to cool completely

Chop the red onions, jalapeno and red Thai chili pepper and set aside

Zest the lime and then juice the lime and set aside

Grate the garlic and the ginger and set aside

In a bowl, smash the avocado with a fork until it is slightly smooth. Add all of the other ingredients. Mix well. Sprinkle the Chinese sausage on top.



Marie Schoening

Let's Enjoy a Fiesta-
Try some Maple Bacon Guacamole

Add your choice of
Ground beef taco meat (mild)
Homemade salsa
Veggies
Cheese
Beans
Homemade spicy Diablo Sauce Cilantro chopped

Homemade taco dip

- ☐ 3 ripe avocados
- ☐ 2 tbsp lime juice
- ☐ ⅓ cup tomato, diced
- ☐ ¼ red onion, diced
- ☐ ⅓ cup cilantro
- ☐ 2 tbsp jalapeno, diced
- ☐ 2 bacon, cooked

Homemade salsa (see recipe)

- ☐ Large pinch salt

Mix together add bacon
3 slices candied bacon chopped
(Recipe below)

Salsa
10 Tomatoes chopped
5 C onions chopped
2 1/2 C Habanero peppers (about 10 peppers)
1 1/4 C vinegar
6 Cloves garlic minced
2 T Cilantro chopped
1 T salt
Put in saucepan, bring to boil-
Simmer 10 minutes
Pack into jars
Process 15 minutes

Candied Maple Bacon

6 strips of bacon

1/4 cup pure maple syrup

1/2 cup brown sugar (separated)

Place bacon on cookie sheet-coat with brown sugar and syrup- bake 375 for 10 minutes flip sprinkle with more brown sugar- bake additional 5 minutes or until crispy.

Diablo Sauce Recipe
Chi chi's restaurant recipe (modified)

1 lb Gr pork
2/3 C onions
1 small can of green chilis
1 jar of green salsa
1 jalapeño pepper - chopped
2 C water

1/2 teaspoon dried oregano

1/2 teaspoon garlic powder

1 tablespoon cumin

1 teaspoon chili pepper

1/2 teaspoon salt
2 T flour
1/4 cups water

Sauté pork and onions until soft
Add all other ingredients simmer until thickened.

Fried rice

1/4 C carrots chopped
1/4 C peas
1C cooked rice
2 tablespoons soy sauce
Fry in pan
Add one egg mix until together
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Taco Dip

1- 8 ounce package of cream cheese (softened)
1/4 cup sour cream
2 tablespoons Taco seasoning
Mix together- smear on plate
Top with vegetables of choice

Ground Beef Taco meat

1 lb ground beef

1/2 teaspoon garlic powder

1/4 teaspoon salt

1/2 teaspoon oregano

1 teaspoon cumin

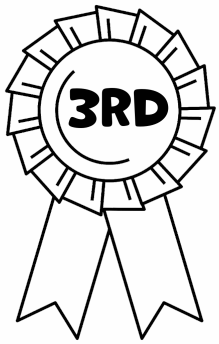
1 teaspoon chili powder

1/2 cup water

Ground Beef

cook ground beef in a frying pan until browned. Add all ingredients cook 15 minutes.

Maia Sobraske



Sunshine Sweet Corn Guac

Servings: 6

Ingredients

4 large ripe avocados mashed

1 large ripe avocado cut into chunks

½ teaspoon kosher salt, or to taste

½ cup finely diced red onion

1 cup sweet cherry tomatoes, finely diced

1 cup fresh sweet corn kernels, cooked and cooled

¼ cup fresh cilantro, finely chopped

Preparation Method

Cut the avocadoes in half, remove the pits, and scoop the flesh into a large mixing bowl. Add the lime juice and kosher salt. Mash with a fork until mostly smooth with some small chunks remaining.

Cut the remaining avocado into bite-sized chunks and add to the bowl.

Add the finely diced red onion, cherry tomatoes, cooked and cooled sweet corn, and chopped cilantro to the bowl. Gently fold all of the ingredients together until evenly combined.

Taste the guacamole and adjust the salt or lime juice as needed.

Transfer the guacamole to a serving bowl. Garnish with a few fresh cilantro leaves and a small spoonful of sweet corn kernels. Serve immediately with tortilla chips.

If preparing ahead, transfer the guacamole to an airtight container, press plastic wrap directly against the surface, cover, and refrigerate until serving.

Allie Oxtoby

North of the Border Guacamole

Ingredients:

2 avocados (save 1 seed)
¼ cup chopped onion
½ cup chopped cilantro
1 chopped jalapeno
3 minced garlic
1 tsp salt
2 chopped roma tomatoes
Juice from 1 lime

Mix all together. Leave avocado seed in the guacamole and serve with chips.

Nicholas Carroll

Doble Verde Guacamole

Inspired by J. Kenji López-Alt's Charred Salsa Verde

Yield: Approx. 4 Cups \ 8-12 Servings

- 1 pound tomatillos, husked, rinsed and halved
- 1 small white onion, peeled and halved
- 1-2 shallots, peeled and halved
- 0.25-0.5 half pound jalapeno and/or serrano peppers, rinsed and halved (remove membranes and seeds for a milder spice level)
- 2-3 cloves garlic
- 0.5 ounces fresh lime juice
- 3 pounds of avocados
- Kosher salt

1. To make the Salsa Verde: Place oven rack in its top position and preheat broiler. Line a half sheet pan with heavy duty aluminum foil; Place tomatillos, onion, shallots, peppers and garlic on the pan with the skin sides facing up. Place pan under the broiler until vegetables are uniformly blackened and beginning to soften, 8-13 minutes.
2. Place vegetables into a blender or food processor, along with any accumulated juices from the pan. Pulse until they are turned into a thick, consistent purée. Season to taste and allow to cool to room temperature or chill overnight in the fridge.
3. Halve and pit avocados, then scoop the flesh into a large bowl. Roughly mash avocados with a fork to desired consistency.
4. Measure out one cup of the prepared Salsa Verde and fold it into the avocado mash along with the lime juice, turning the mixture with a spatula or wooden spoon until consistent. Season to taste with kosher salt and additional lime juice, garnish with sliced and diced peppers and serve. Will keep for 3-4 days in a sealed container in the refrigerator.

Johnetta West

Guacamole in Bloom

Time: 40 mins and serves 4-5 guest as an appetizer

Ingredients: *3 ripe avocados (halved and pitted)

*2 teaspoons fresh lime juice

*2 tablespoons fresh cilantro

*1/2 cup red onion (diced)

*1/2 jalapeno (diced)

*1/4 teaspoon Kosher salt

Instructions: *Prep the avocados

*Add lime and salt

*Mash with a fork

*Fold in red onion, cilantro and jalapeno

In a "large mixing bowl"

*Serve in cups, bowls or a plate with your favorite chips.

Haylley Watson

Sunshine-Kissed Chunky Guacamole

Holy Guacamole! Challenge

Servings: About 8 | Serving Size: About 1/3 cup

Ingredients

- 1/4 cup fresh cilantro leaves, stems removed and finely chopped
- 2 vine-ripened tomatoes, diced
- 1 jalapeño pepper, pith removed and finely diced
- 1/4 cup purple onion, finely diced
- 3 ripe avocados
- 1/2 teaspoon garlic powder
- 1/8 teaspoon onion powder
- 1/4 teaspoon salt, plus more to taste
- Black pepper, to taste
- 1 lime, juiced (at least 1/2 tablespoon juice)
- 1/2 small orange or 1/4 medium orange, juiced (at least 1 tablespoon juice)
- Tortilla chips, for serving

Preparation Method

1. Prepare the produce. Finely chop the cilantro, dice the tomatoes, finely dice the jalapeño, and finely dice the purple onion. Set aside.

2. Scoop the avocados from their skins into a medium mixing bowl. If the avocados are on the firmer side, use a sharp knife to cut through them in the bowl to create chunky pieces. Using a fork, lightly mash until the mixture is creamy around the edges but still contains plenty of avocado chunks. Do not mash completely; the chunky texture is key.

3. Add the prepared cilantro, tomatoes, jalapeño, and purple onion to the avocado mixture. Gently mix until evenly combined.

4. Add the garlic powder, onion powder, salt, and black pepper. Add the lime juice and orange juice, then gently mix until combined.

5. Taste and adjust the seasonings as desired, paying particular attention to the salt. Transfer to a serving bowl and serve with tortilla chips for dipping or alongside your favorite tacos.

6. If not serving immediately, cover tightly with plastic wrap pressed directly against the surface of the guacamole and refrigerate until ready to serve.

Matthew Danielson

A GUAC WORTH MAKING.
A TASTE WORTH REMEMBERING.

A distinctive blend of Hass and Bacon-variety avocados with fire-roasted poblano, charred sweet corn and fresh lime, served with crisp sea-salted green-plantain chips and strips.

Yield: approximately 3 1/4 cups | **Servings:** 8 | **Serving size:** approximately 3/8 cup guacamole with assorted plantain chips

INGREDIENTS

Guacamole

1 small poblano pepper (approximately 3 ounces)
1/3 cup sweet corn kernels cut from the cob, divided
1/2 teaspoon refined avocado oil
1 1/4 cups ripe Bacon-variety avocado flesh
1 1/4 cups ripe Hass avocado flesh, divided
2 1/2 tablespoons fresh lime juice, divided
3/4 teaspoon kosher salt, divided
3 tablespoons finely diced red onion
1 1/2 tablespoons finely chopped fresh cilantro
1/2 teaspoon finely grated lime zest

For garnish: 7-10 charred corn kernels reserved from above and 1 small cilantro leaf
For serving: 4 ounces assorted sea-salted green-plantain chips and strips

PREPARATION

1. Position an oven rack 5-6 inches below the broiler and preheat the broiler to high. Line a rimmed baking sheet with aluminum foil. Broil the poblano without oil for 8-12 minutes, turning every 2-3 minutes, until blistered and blackened on all sides.
2. Transfer the poblano to a small bowl, cover tightly and steam for 10-15 minutes. Peel away the loosened skin. Remove and discard the stem, seeds and pale ribs; do not rinse. Finely dice the roasted flesh and set aside.
3. Heat a 10-inch cast-iron or heavy skillet over medium-high heat. Add the avocado oil and corn. Cook for 4-6 minutes, stirring only occasionally, until charred in spots. Transfer the corn to a plate and cool completely. Reserve 7-10 kernels for garnish.
4. Place all the Bacon-variety avocado and 1/2 cup of the Hass avocado in a medium mixing bowl. Add 2 tablespoons lime juice and 1/2 teaspoon salt. Mash until creamy but not completely smooth.
5. Cut the remaining 3/4 cup Hass avocado into 1/4-inch pieces. Gently fold the pieces into the creamy base, preserving visible chunks.
6. Fold in the roasted poblano, remaining corn, red onion, cilantro, lime zest, remaining 1/2 tablespoon lime juice and remaining 1/4 teaspoon salt. Do not overmix.
7. Transfer the guacamole to a clean serving bowl. Garnish with the reserved charred corn and one small cilantro leaf. For dipping, arrange long plantain strips vertically in a serving cup and fan the round chips beside the bowl.

Elle Bonasso

Guacness Monster

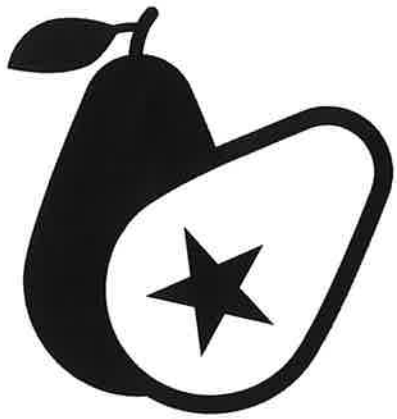
- 4-5 Avocados - diced
- 1 Roma Tomato
- 1 Large Garlic Clove – minced
- ½ Cup of Red Onion - minced
- Zest of half of a lime
- Juice of half of a lime
- Salt to Taste – 1-2 tsp.

Directions:

1. Finly mince garlic, onion and tomato and place in a large mixing bowl.
2. Zest ½ lime into mixing bowl.
3. Juice ½ lime into mixing bowl.
4. Add salt.
5. Let mixture sit for 15-30 minutes.
6. Add diced avocados and mash.
7. Dip chip and enjoy!!

Emily Gentles

Guac-star Guacamole



Ingredients

1. 3 ripe avocadoes
2. 1 lime, juiced
3. ¼ cup sweet yellow onion, diced
4. 1 roma tomato, diced
5. 2 garlic cloves, minced
6. ½ teaspoon salt
7. ¼ teaspoon smoked paprika

Serving: ½ cup, makes 6

Instructions

1. Halve and de-seed the avocadoes using a small, sharp knife.
2. Scoop the flesh from the skin using a spoon.
3. Mash the flesh with a fork in a medium mixing bowl, leaving some larger chunks.
4. Roll lime before cutting, to release more juice. Cut in half and squeeze halves into a small bowl. Remove any seeds.
5. Dice onion and tomato. Optionally cut out tomato star(s) for garnish.
6. Mince garlic.
7. Add lime juice, onion, tomatoes, garlic, salt and paprika. Mix well until combined, without overly mashing the avocado.
8. Place optional tomato garnish and serve immediately with tortilla chips.
9. To store, place in an airtight container, press plastic wrap against the surface of the dip, and seal. Can be kept for up to three days in the refrigerator.

Guacamole Garden

Charred Corn, Bacon and Cotija Guacamole served with colorful chips, veggies, herbs and edible flowers giving the essence of a garden.

Author: Carlos Leo of Spoonabilities

Serving Size: ¼ cup

Servings: 10

Ingredients:

4 large avocados, halved and pitted

1 ear of fresh sweet corn

3 slices of thick cut bacon

1 small jalapeno

¼ red onion

½ cup cotija cheese, crumbled

½ Roma tomato seeded & diced

2 tablespoons of fresh lime juice

2 tablespoons of fresh cilantro finely chopped

½ teaspoon kosher salt

¼ teaspoon garlic powder

¼ teaspoon smoked paprika

1/8 teaspoon black pepper

Directions

Step 1-

Char the corn and jalapeno

Heat a dry skillet over med-high heat. Add the corn and whole jalapeno.

Let them sit long enough to develop some dark charred spots turning occasionally.

Remove the corn when 1/3 have some char. Remove the jalapeno when blistered and charred in spots. Don't burn them. You are looking for smokey, roasted flavor. Let cool completely. Reserve a small handful of the prettiest corn kernels for garnish.

Step 2

Cook the bacon until very crisp. Drain & cool. Finely chop into small pieces. Do not turn into bacon dust. You want little crunchy bits. Reserve a few of the nicest pieces for garnish.

Step 3

Prepare the jalapeno. Remove the stem. For controlled heat remove the seeds and membranes from ½ of the jalapeno.

Step 4

Prepare the avocado. Scoop 3 ½ avocados into a bowl. Keep the skin halves if you plan to use them to serve your guacamole. Mash avocados until mostly creamy but still slightly chunky. Dice the remaining ½ avocado into small chunks and set aside.

Step 5

Build the guacamole. Add the mashed avocado, red onion, cilantro, ¼ cup cotija crumbles, charred corn, minced jalapeno, bacon, tomato, lime juice, salt, smoked paprika, garlic powder and black pepper.

Mix gently. Fold in diced ½ avocado last. Taste to adjust if needed. If it needs brightness add ½ teaspoon of lime juice at a time. If it needs salt add a pinch at a time.

To serve: Sprinkle your reserved items on top. Serve with tortilla chips. To serve as a, guacamole garden use cherry tomatoes, cucumber rolls, sliced peppers, watermelon radish, rainbow carrots, lime wedges, micro greens, edamame and edible flowers (per availability).

Best made fresh the day-of. Leftovers can be stored in an airtight container for 2 days in the refrigerator.

Ryan Calhoun

Soapless Guac

Servings

Serves 2 People - Serving size ½ cup

Ingredients

- 2 Garlic Cloves
- 1 Thai Birds Eye Chilli
- ¼ tsp Kosher Salt
- Pinch of Sugar
- 2 Ripe Avocados
- 1 Ripe Roma Tomato
- ½ Small Shallot
- 1-2 Sprigs of Fresh Oregano
- Salt & Pepper to Taste
- 2 tsp of Fresh Squeezed Lime Juice

Directions

1. Peel the garlic and rough chop the bird's eye chilli. Place in a medium size mortar and pestle or molcajete with the kosher salt and pinch of sugar. Grind into a paste.
2. Peel and rough chop the avocados and add to the mortar and pestle.
3. Using the pestle, mash the avocados to desired texture/consistency.
4. Finely dice the shallots. Using a fine meshed strainer, rinse under cold water. This takes out some of the sharpness of the onion.
5. Dice the roma tomato removing the core and the seeds (save this for another recipe).
6. Rough chop or tear the oregano.
7. Add shallots, tomato, & oregano to the mortar and pestle and mix to combine.
8. Squeeze in the lime juice, add salt and pepper to taste, mix to combine.
9. Transfer to the desired serving container and garnish with additional whole oregano leaves & tomatoes. Optionally, place in the center of a serving platter with your favorite tortilla chips and enjoy!
10. To store, transfer to an airtight container and cover the top of the guacamole with cling film so it contacts the surface. Place on the lid and transfer to the fridge and store for up to 2-3 days.