



RECIPE: Spicy Shrimp Guacamole



Jalisco Cantina Spicy Shrimp Guacamole (courtesy photo)

September 16th marks **National Guacamole Day**, a time to celebrate America's favorite mouthwatering Mexican avocado dip. With a close proximity to our south-of-the-border neighbors, San Diego makes for the ideal place to bite into National Guacamole Day.

This versatile green fruit has been rising to new heights in creativity, bringing creamy texture, vibrant color, and healthy fats to the table. No one knows fresh guac better than Chef Michael C. Brown of San Diego's trendy tequila bar and elevated Mexican eatery, [Jalisco Cantina](#). He creates tasty twists on traditional Mexican fare, featuring intensely flavorful combinations of scratch ingredients. Turn up the heat with a **Spicy Shrimp Guacamole**, a crave-worthy crowd-pleaser that's easy to make at home! (213 N. Coast Hwy, Oceanside, (760) 429-1679,)

Spicy Shrimp Guacamole

Courtesy of Chef Michael C. Brown

- 1 to 2 avocados cut in 1 inch pieces
- 7 poached shrimp, cut into 1/4 inch slices
- 2 roma tomatoes, diced
- ¼ cup red onion, finely diced
- ¼ bunch cilantro, chopped
- ¼ serrano chile, finely diced
- ¼ poblano, roasted and chopped
- Juice of two limes
- sea salt, to taste

Mix all ingredients together without over mashing the avocado. Top with Jalapeño oil, cojita cheese and red fresno chile slices. Serve with chips or vegetables.

Jalapeño oil

- 2 charred jalapeño peppers
- 1 cup salad oil
- sea salt, to taste
- Puree in blender