Yields 12 Tomato Appetizers and 1 Batch Grilled Guacamole

4 Tomatoes
3 Avocados
2 Habanero
2 Jalapeno
1 Red onion
1 Pkg lox
1 Orange
1 Lime
4 oz Cream cheese
5 Eggs
1 Stick unsalted butter
1 Sprig Rosemary
1 clove garlic
1/2 c flour
1 cup Italian breadcrumbs

Salt and pepper

Today we are grilling guacamole. Coat avocados, jalapeños, and habaneros with olive oil and grill on high for 10 minutes rotating peppers but keeping the avocados face down.

Add all your grilled ingredients to your food processor with one garlic clove, 1/2 tsp salt, and dash of pepper and combine until everything looks well mixed.

Take 1/4 C of this guac mix, and set aside, to be used later in our t’mater recipe.

 To the remaining mix add 1 diced roma tomato, 1/4 C red onion, 1/4 tsp cumin, 1/4 tsp salt, and a dash of pepper, hand mix well and you are ready to serve this grilled guacamole delight!

Moving on! First create a double boiler. I fill mine to about half way with water, and then I bring water to a simmer. While you are waiting for your water to simmer place 1 stick of butter and your sprig of rosemary into a bowl and microwave in 30 sec intervals until butter is fully melted. Remove sprig, and let sit for 10 min to clarify the butter.

Separate 3 egg yolks into a bowl with 1 tsp cold water. Place bowl on top of simmering water and whisk for 7....that's right.....7 minutes, or until biceps have increased a small amount in size. Add in 1 full lime and set aside to serve on top of tomatoes.

Next take your cream cheese and whip until light and fluffy. Add the 1/4 C guac mix that we set aside before, and the zest from ½ of an orange. Whip again and add to a piping bag.

Tomato Time!

Dredge tomato in flour, dip in egg, then coat with bread crumbs. For bread crumbs mix together 1/2 cup crumbs, 1/4 tsp salt, and dash pepper. Save the other 1/2 cup of crumbs (with same amount of spice mix added) and use it when bread crumb mixture gets too wet.

Now we Fry Those T’maters! Cook them on medium high heat, for a few minutes on each side, or until they are a crisp golden brown. Place them on a paper towel, and now we are ready to add everything together!

Pipe on your citrus, habanero, avocado cream cheese mousse, top it with your fresh lox, red onion, and your rosemary lime hollandaise sauce then watch them disappear!