

BEASTLY BALL

Dining and Beverage Partner Recipes



La Casita
Mexicana
"el sabor que anda de boca en boca"

AVOCADO DIP

INGREDIENTS:

- 2 avocados
- 1 (8 oz.) package cream cheese
- 2 tablespoons Mexican crema (or sour cream)
- Salt and pepper to taste

DIRECTIONS:

1. Place avocado and cheese in a mixing bowl.
2. Blend sufficiently until creamy.
Add drops of lime juice.
3. Continue blending.
4. Add Mexican crema (or sour cream) last, followed by salt and pepper to taste.

TIPS:

To make the dip a little spicy, add canned chipotle chili, finely chopped, when dip is creamy.

CEVICHE VERDE

INGREDIENTS:

- 2 lbs. whitefish (any kind)
- 1 lb. tomatillos
- Juice from 5 limes
- 1 finely chopped onion
- 1 bunch of cilantro
- 10 mint leaves, finely chopped
- Serrano pepper, finely chopped (to taste)
- Salt and pepper to taste
- Round corn tortilla chips, for serving
- Sliced avocado, for serving

DIRECTIONS:

1. Slice fish into cubes and marinate in the lime juice a minimum of three hours.
2. Drain excess lime juice and mix with remaining ingredients.
3. Serve on round corn tortilla chips.
4. Garnish with sliced avocado.

TIPS:

Blend ingredients with care so as not to damage the fish.
Squeeze limes by hand, to avoid pulp getting into ceviche.



GREATER
LOS ANGELES
ZOO
ASSOCIATION