

Chu says this dish is a spot-on match for a premier, polished sake like Kaika.

**SUGGESTED SAKE PAIRING:**

away!

**FRIENDS FACTOR:** Pre-party, prep the guacamole and seed the pomegranate. Assign a couple of friends to compiling the guacamole in the chips and garnishing them with the pomegranates. Serve

immediately at room temperature.

Top with a 1/2-inch-long segment of grapefruit and a drizzle of about 8 pomegranate arils. Serve. Compile just before serving. Place 1 rounded teaspoon of the guacamole in the tortilla chip.

Smash coarsely with a fork until just blended. Taste to verify seasoning.

Juice. Add the garlic, green onions, flesh scooped from the avocado halves, and salt and pepper.

and squeeze the juice from the other quarter of the pomegranate into the bowl with the grapefruit seed sacs ("arils") away from their casings. Set the separated fruit aside (discarding skin and casings) in juice (about 1/4 cup) into a medium-sized bowl. Seed 1/4 of the pomegranate by gently pulling the edges of the segments. Set the fresh segments aside on a shallow plate. Squeeze any of the remain-

you get to the fruit. Cut and scoop the sections of fruit out with a sharp paring knife along both trim the ends off of the grapefruit and carve off the peel (with the white pith) in sections until



## Festive Pomegranate and Red Grapefruit Guacamole

MAKES 20-25 TAPAS

- 1 fresh, red grapefruit, peeled and sectioned*
- 1/2 medium pomegranate*
- 2 cloves garlic, smashed*
- 3 green onions, trimmed and cut into 1/8-inch length*
- 1 tablespoons extra-virgin olive oil*
- 1 medium, just-ripe Hass avocado, peeled and halved*
- Salt and fresh ground pepper to taste*
- 20-30 tortilla "scoops"*

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