

Beach Cocktail - *Coctel playero*

Ingredients

- 1 can abalone, with its juice (OR clams, OR 1 medium cooked squid)
- 4 limes (2 for juice, 2 for serving)
- 2 tbsp mayonnaise
- ¼ white onion; peeled and chopped finely
- 1 avocado; washed, peeled, pitted and cubed
- 2 tomatoes; washed, stem spot removed, and chopped
- Cilantro, to taste; washed, roots removed
- 1 tbsp vinegar, OR juice from pickled jalapeños
- Salt and black pepper, to taste
- Soda crackers, for serving
- Bottled hot sauce, such as Huichol™, for serving, optional

Drain juice from can (or cooking liquid) into a measuring cup; reserve about 1 cup. Chop seafood; for abalone, first slice lengthwise, then cut across. Add to a bowl along with tomatoes, onions, and avocado, and reserve. Pour the juice (or cooking liquid) into a blender jar, then add mayonnaise, juice from two of the limes, vinegar, and cilantro. Process for a few seconds, until uniform. Pour sauce into the bowl. Season with salt and black pepper, to taste, and mix everything together with a spoon. This cocktail may be eaten right away, but it is nicer if allowed to rest in the fridge for a couple of hours, to overnight. Serve with lime wedges, soda crackers, and bottled hot sauce on the side:

