Five Recipes for Guys, by Guys

Photography by Gary Bartoloni

John J. Tunney, III, who has been in the restaurant business since his teenage years, is the visionary designer, owner and operator of Besito, HONU Kitchen and Cocktails and American Burger Company.

Roberto Ornato is the owner of Jonathan’s Ristorante. He was born and raised in Italy and trained by the famous Cipriani family.

Michael Bohlsen is a third generation restaurateur responsible for directing the operations of three Bohlsen family restaurants: Prime—an American Kitchen and Bar in Huntington, Tellers Chophouse in Islip and I-20 Seafood Grill in Smithtown.

Steve Carl has been involved in the restaurant and catering industry for more than 14 years. He is currently principal of Bethpage Associates, doing business as the renowned Carlyle on the Green, the upscale restaurant and catering facility located within Bethpage State Park.
Guacamole

Ingredients:
- 1 Hass avocado
- 2 T chopped cilantro
- 1 tsp chopped jalapeno chiles
- 2 tsp chopped onions
- 2 T chopped tomato (discard juice & seeds)
- 1/2 tsp salt

Step One
In a bowl or molcajete, using the back of a wooden spoon, thoroughly mash the following ingredients into a juicy paste (using salt as a grinder):
- 1 T chopped cilantro
- 1 tsp chopped onions
- 1/2 tsp chopped jalapeno chiles
- 1/2 tsp salt

Step Two
Holding the avocado in the cup of the hand, split the avocado in half lengthwise and remove the seed. Slice the avocado lengthwise in approx. 1/2” strips, then slice across forming a grid. Scoop the avocado out of the skin with a spoon into bowl.

Step Three
Add the avocado to the paste and thoroughly mix together, then add the rest of the ingredients and fold. Add jalapeno chiles and salt to taste.

Yield: 2 servings