



FROM OUR *MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA* BOOK

Miso-Avocado Toast

MAKES 4-6 SERVINGS

WHITE MISO MARINADE

1 ½ cups white miso

¼ cup sake

½ cup packed light brown sugar

1 tsp toasted sesame oil

¼ cup water

¼ cup soy sauce

3 Tbsp rice wine vinegar

MISO-AVOCADO TOAST

4 avocados, halved and pitted (don't peel)

½ cup pepitas (hulled pumpkin seeds)

½ Tbsp fresh lime juice

Salt and freshly ground black pepper

6 large slices sourdough bread

1 cup halved cherry tomatoes

1 cup julienned jicama

2 cups baby mustard greens

INSTRUCTIONS

1. White Miso Marinade: In a blender or food processor, combine all ingredients and blend until smooth, about 2 minutes.

2. In a large bowl, combine the avocado halves with the marinade. Marinate for at least 1 hour or up to 12 hours.
3. Remove the avocado halves from the marinade. Heat a grill pan or stove-top griddle over high heat and grill the avocados, flesh side down, until caramelized, about 3 minutes. Remove from the grill and scoop the flesh out of the peel into a bowl. Mix with the pepitas and lime juice. Add salt and pepper to taste.
4. Toast or grill the sourdough bread. Cut each piece of toast in half. Spread the avocado mixture on each piece of toast. Top with cherry tomatoes, jicama, and mustard greens.