

# Butterfly Cove

*Summer Island* book 4



Olivia Sullivan should have run away with town bad boy Rafe Russo when they were teenagers. Instead, she has watched her dreams fade one by one. Now Rafe is back, and Olivia is done sitting on the sidelines while life passes her by.

Just back from Afghanistan, the new town deputy is done breaking laws and hearts. Rafe has always regretted leaving Olivia behind, but they come from two different worlds. The last thing he wants is to see Olivia hurt. And wanting her again is far too easy.

But fighting for a future together will take all Rafe's courage, because Olivia has made up her mind. It's time to break a few rules and take a walk on the wild side.

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# Rafe Russo's Crowd-pleasing Guacamole Recipe

Thanks to all of you who enjoyed Rafe's and Olivia's journey of trust in BUTTERFLY COVE. Rafe was kind enough to share his favorite recipe with you. Try this for knitting night. Or book club night. Or anytime you want a great burst of flavor. Just be careful. It is addictive....

Forget about salsa. This knocks salsa out of the competition. Try it with chips. With rice. With lettuce wraps. With English muffins or black bean soup or chili. As a topping on salad or a hamburger. The ingredients are limited, but be sure your avocados are newly ripened and with no bruises. It's all about the avocados! And please – only white onions. Not yellow. Not red. Definitely not Vidalia.

## **Ingredients**

*3 ripe avocados, just slightly soft to touch, the shinier the skin, the better*

*1/2 medium white onion, chopped fine*

*1 poblano pepper, chopped fine, seeds and membranes removed*

*Optional: add 3 T. chopped fresh tomatoes and crumbles of freshly cooked bacon*

*1/2 tsp. smoked sea salt*

*Chopped cilantro for topping*

*2 T freshly squeezed lime juice*

Chop white onion. Add chopped pepper. Mix in salt. Cut avocados in half, remove skin and mash slightly, leaving chunks for texture. Toss with vegetables. Add fresh lime juice and mix well. Sprinkle with cilantro and enjoy immediately.

PS. Here is Rafe's secret sauce: Grill the poblano first. No oil needed. After the skin is blackened, let cool and then scrape off the outside layer, the inside membranes and the seeds. Proceed as above. This adds a huge flavor pop and makes the dish absolutely *stellar*. Enjoy!

