

SECOND HELPINGS

Food editor Bill Pitcher and friends dish from The Record Kitchen to yours.
NORTHJERSEY.COM
The Record blogs

May 04, 2007

Blue Moon rising



Busy days at the Blue Moon Mexican Cafe, the privately-held chain that came to Englewood in 1995 and now has four restaurants in Bergen County.

This week, the restaurant announced it will begin selling franchises, much like the other chain restaurants you've visited. If you're worth \$600,000, perhaps you can have one, too. Joan Verdon covered this in Thursday's business section.

Tonight and tomorrow, the restaurant will have plenty of Cinco de Mayo specials, including happy hour drinks and Mariachi music, at each of the local restaurants, in Englewood, Old Tappan, Woodcliff Lake and Wyckoff.

And on Sunday, the restaurant will donate 20 percent of its receipts to the Bergen County Inter-Religious Fellowship for the Homeless. But there's an important catch. The restaurant will only donate if you present the coupon on the fellowship's Web site.

Want to celebrate at home? You can still share in the Cinco de Mayo revelry with the restaurant's very easy guacamole recipe.

Blue Moon Mexican Cafe guacamole

- Flesh of 4 Hass avocados
- 1/4 tomato, diced
- 1/4 onion, diced
- 1 teaspoon chopped cilantro
- 1/4 lime squeezed
- 1 fresh jalapeno, diced, seeds removed
- Salt

Mash all ingredients together to your desired consistency (Blue Moon recommends it creamy) and enjoy!

