



BIO: ERIC WILLIAMS

ERIC WILLIAMS IS THE EXECUTIVE CHEF + OWNER OF MOMOCHO MOD MEX + EL CARNICERO TAMALERIA | MOMOCHO OPENED IN 2006 + SERVES AWARD WINNING MODERN MEXICAN CUISINE + HAS BEEN FEATURED NATIONALLY ON BOTH THE FOOD NETWORK + COOKING CHANNELS + IN VARIOUS NATIONAL PRINT PUBLICATIONS; INCLUDING MARIA ISABELLAS "COOKING WITH CLEVELAND CHEFS, O MAGAZINE, A NUMBER OF COOK BOOKS + FOOD + WINE MAGAZINE AS THEIR TOP TEN BEST "NEW MEXICAN RESTAURANTS" 2007 | IN 2010 + 2011 ERIC WAS NOMINATED BY THE JAMES BEARD FOUNDATION FOR "BEST CHEF GREAT LAKES REGION" PLUS IN 2015 ERIC WAS NAMED "BEST CHEF IN CLEVELAND" BY SCENE MAGAZINES READERS POLL | IN LATE 2013 ERIC OPENED EL CARNICERO, A MODERN MEXICAN TAMALERIA LOCATED IN LAKEWOOD OHIO

THE TERM MOMOCHO IS SLANG FOR "HELION LITTLE BOY" OR "TROUBLE MAKER" NAMED AFTER HIS 14 YEAR OLD SON JAXSON | HOWEVER, ERIC DOESNT DENY THAT HE WASNT A MISCHIEVOUS KID HIMSELF | ERIC IS A LIFE LONG, SELF TAUGHT CHEF WHO LEARNED AT A NUMBER OF GREAT CLEVELAND RESTAURANTS | ERIC HAS BEEN MARRIED 22 YEARS TO HIS HIGH SCHOOL SWEET HEART HEATHER + STILL RESIDES IN CLEVELAND | VIVA MOMOCHO + VIVA CARNE FABULOSA!

*MOMOCHO MOD MEX • 1835 FULTON RD
216.694.2122 • MOMOCHO.COM*

*EL CARNICERO • 16918 DETROIT AVE
216.226.3415 • ELCARNICEROLAKEWOOD.COM*

INSTAGRAM: MOMOCHOCHEF

TWITTER: @MOMOCHO1

RECIPe: guacamole classico

4 ripe avocados (haas or calavo brand)

1 TBL kosher salt

1 TBL minced garlic

1 TBL minced jalapeno (remove seeds + veins for less heat)

juice from 1 lime

-remove avocado flesh y discard skins

-place avocados in mixing bowl with salt, garlic, jalapeno y lime juice / using a potato masher or spoon mix well to desired consistency / taste for seasoning

½ spanish onion minced

½ bunch cilantro minced

pinch of black pepper

-add ingredients to guacamole base y mix well to incorporate

EXECUTIVE CHEF Y JEFE: ERIC WILLIAMS