

Bacon-Stuffed Avocados

Printed from Avocado Recipes at <http://www.avocadorecipes.net/>

Two of our absolute favorite foods come together for an absolute favorite recipe.

Ingredients:

4 medium avocados, ripe, unpeeled
8 slices bacon, cooked crisp, crumbled
Lemon juice, as needed
½ cup butter
¼ cup brown sugar
¼ cup white wine vinegar
¼ cup prepared garlic puree/paste
½ teaspoon salt

Directions:

- 1) Slice avocados in half lengthwise; scoop out only half avocado flesh from each piece, leaving a small “bowl” of avocado in each piece. Place scooped avocado in a medium bowl; add bacon and mash gently. Spoon mixture back into each avocado half, filling each “bowl” with some mixture. Brush with lemon juice to prevent browning.
- 2) Combine remaining ingredients in a small saucepan; bring to a boil over medium-high heat, stirring occasionally. Whisk mixture until smooth; pour over filled avocado halves. Serve immediately.