



# BACON GUACAMOLE

HOLY MOLY GUACAMOLE! WHEN AVOCADO MEETS BACON, AND BACON MEETS CHIP DIP, IT'S A WONDERFUL EXPERIENCE.

PREP TIME:

10 MIN

COOK TIME:

15 MIN

TOTAL TIME:

25 MIN

SERVES:

5 PEOPLE

## INGREDIENTS

- 1/2 lb. (6-7 slices) Frick's Applewood smoked bacon
- 3 avocados, peeled & pitted
- 1 jalapeno, seeded & minced
- 1/2 cup red onion, finely diced
- 1 lime, juiced (~2 Tbsp.)
- 1/4 cup cilantro leaves, finely chopped
- 1/2 tsp. salt
- 1/2 tsp. cayenne

## INSTRUCTIONS

1. Cut bacon crosswise, keeping each cut about 1" apart, then cut lengthwise to form bits.
2. Fry bacon bits in skillet on medium-high heat until crisp. Remove from pan with slotted spoon and set on a paper towel lined plate.
3. While the bacon is cooking, prep other ingredients as necessary: peel & pit avocados, mince jalapenos, dice the red onion, and chop the cilantro.
4. In a large bowl, mash the avocados. Then mix in all other ingredients, including the bacon bits.
5. Serve cold with chips or your favorite Mexican dish.

• FAMILY OWNED FOR FIVE GENERATIONS •

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