

Grilled and Stuffed Avocados

Ingredients

(Serrano?)

(Crumbled Bacon?)

1 Tablespoon Extra Virgin Olive Oil

1 Tablespoon Unsalted Butter

1 small onion, sliced

1 small bell pepper, sliced

2 Avocados, ripe, slightly soft to the touch

1 teaspoon cumin

½ teaspoon kosher salt

¼ teaspoon freshly cracked pepper

4 ¼ inch slices of mature cheddar cheese (or extra sharp cheddar)



Instructions

Thinly slice the onions and peppers.

In a small skillet over low heat, add the butter and olive oil. Once the butter has melted, add the onion and pepper. Cook for approximately 20-25 minutes, stirring periodically.

Pit the Avocados.

Mix together the cumin, salt, and pepper. Sprinkle evenly over the avocado flesh.

Add equal amounts of the onion/pepper mixture to the tops of the 4 avocados halves.

Grill the avocados over direct medium heat with the lid closed for approximately 20-25 minutes, until the avocado is soft when pressed.

Add the cheese to each avocado, close the lid, and grill for another 5 minutes, or until the cheese has melted. Remove and serve.