

## **Avocado Salad** (10 qt bowl)

- Ripe avocados cut into cubes (8 ripe avocados)
- Lemon juice (2tbsp)
- Chopped green Onions (1 large)
- Crumbled freshly fried bacon (1/2 lb)
- Tomatoes cut into cubes (1-2 small cut cubes or 10-15 cherry cut half)
- Sour cream (3/4 of 16 oz piece)
- Salt & pepper
- Lemon Pepper

I usually use at least 4 ripe avocados, but 8 is enough for company. The rest I add to my taste. Add enough sour cream to make the mixture relatively smooth so it's like eating ice cream. Lemon juice gives it zing, but also serves to keep the avocados from browning too quickly. Splash that in right away after you've cubed the avocados. Serve in individual bowls over a bed of lettuce or family style. Garnish with dill and paprika.