

# GRILLED GUACAMOLE

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## INGREDIENTS

- 4 to 8 slices of bacon  
(depending on how much bacon you want)
- 1 lemon
- 1 onion
- 1 tbsp (15 ml) avocado or olive oil
- 2 avocados
- 1 tomato
- 1 tbsp (15 ml) chopped fresh cilantro  
(or to taste)
- 1 tsp (5 ml) BBQ Québec California seasoning



Preheat the BBQ to 300° F (150° C) and set up the grill for indirect cooking. Cook the bacon over indirect heat for 5 to 7 minutes on one side, then 3 to 5 minutes on the other (depending on the thickness of the slices). The bacon should be crispy once you take it off the grill.

Meanwhile, cut the lemon in two and place each half on the grill, cut side down, for 2 to 3 minutes. Cut the onion into rings and place them on the grill, taking care to brush them with oil. During the grilling, sprinkle the rings with a little seasoning. Grill for 2 to 3 minutes on each side. You want them to stay crispy.

Meanwhile, cut the avocados in half lengthwise, remove the pit, and being careful not to pierce the skin, use your knife's tip to score the avocado flesh. Place the avocados on the grill, flesh side down, and grill for a few minutes over indirect heat. Turn over the avocados (flesh side up). Squeeze a grilled lemon over the avocados so that the juice fills the slits and hole left by the pit. Grill for 5 to 7 minutes (or until the skin turns brown). You can also grill them over direct heat for 1 or 2 minutes.

Meanwhile, chop the onion and bacon into ½" (1 cm) pieces. Dice the tomato into ½" (1 cm) pieces and coarsely chop the cilantro.

Once the avocados are ready, take them off the grill. Scoop out the flesh with a spoon and place into a large bowl, then mash with a fork or potato masher. Once the flesh is pureed, add the onion, bacon, tomato, cilantro, and seasoning. Mix well.

Get ready for the best guacamole you've ever tasted! Use it as a nacho dip, fajita or burger topping, or eat it straight from a spoon.

Happy grilling!