



Grilled Avocado with Strawberry-Mango Salsa

Ingredients:

- 1 medium mango, peeled and cut into 1/2-inch cubes
- 1/2 pound strawberries, cut into 1/2-inch cubes
- 1/3 cup orange juice
- 2 tablespoons lemon juice
- 1 tablespoon CATTLEMEN'S® Southern Gold Barbecue Sauce
- 1/4 teaspoon Mexene chili powder or your favorite brand
- 4 Hass avocados, slightly ripe but firm
- 1/4 cup honey
- 1/4 cup olive oil



DIRECTIONS:

1. Gently mix mango, strawberries, orange and lemon juices, barbecue sauce and chili powder. Let stand at room temperature to blend flavors.
2. Heat grill to medium high (300 to 400°F). Slice the avocados in half lengthwise and carefully remove the seed. Combine honey and oil. Brush some of the mixture on avocados.
3. Grill avocados skin side down, 2 to 3 minutes until the skin begins to char lightly. Turn avocados over and brush again with honey mixture. Grill flesh-side down for 2 to 3 minutes until lightly grilled.
4. Place avocados on lettuce leaves and generously fill with Strawberry-Mango Salsa.