

## Grilled Avocado with grilled Salsa Stuffing

A unique twist on a southwest classic

Serves 4

### Ingredients:

2 ripe avocados

2 large ripe tomatoes or 3 medium tomatoes

1 small sweet onion or ½ a large onion

1 lime

2 tablespoons Ribs Within Hot Salt

2 Tablespoons Ribs Within Rub4All

Olive Oil

1 Jalapeño (optional)

Cilantro (optional)

### Prep:

Wash outside of avocados

Cut each in half, removing pit

With a pastry brush, coat flesh with Olive Oil

Sprinkle Hot Salt on flesh

Preheat grill on high for 5-10 minutes

Peel Small onion and cut in half

With a pastry brush, coat onion with Olive Oil

Sprinkle Hot Salt on onion

### For Salsa

Grill tomatoes, rotating every 2 minutes for 3 total minutes

Grill onions and jalapeno for 6 minutes

Dice onion, tomato, and jalapeno and mix in small bowl.

Add a pinch of Hot Salt and a pinch of Rub4All and the juice of 1 lime.

For the avocado

Grill flesh down on Medium for 4-6 minutes until some grill marks start.

Turn over and grill skin side down for 3 minutes

Remove from grill

Stuff salsa into avocado

Sprinkle Hot salt on top

Chopped Cilantro may be added as garnish and flavor

Serve whole or with a spoon for sharing