

Deep Fried Avocados

Ingredients

- * 2 Quarts vegetable oil
- * 2 Avocados, halved and peeled
- * 3/4 cup panko breadcrumbs
- * 1/4 cup yellow cornmeal
- * 1/2 tsp cayenne

- * 1/2 tsp paprika
- * 1/2 tsp chipotle powder
- * 1 cup flour
- * 4 eggs, beaten
- * salt and pepper to taste



Directions

Heat the cooking oil in a deep pan to 350 degrees. Remove the pits from the avocados. Mix breadcrumbs, cornmeal and spices together in a bowl. Dredge peeled avocados in flour, then in the eggs and then in the breadcrumb mixture. Fry until crispy and golden brown about one minute. Remove and salt and pepper to taste. Place on a bed of greens and top with your favorite salsa.

Summer is a great time for food. Be creative and add your own special touches to any recipe. At Expressions, we would love to post your thoughts on the recipe of the month. We encourage you to submit your own favorite recipes so that we can post them online. Send them to us at: events@sslexus.com