

ENTERTAINING IDEAS

Easy And Delicious Fiesta Fare

(NAPSA)—Here's food for thought: Smooth and creamy Hass avocados from Mexico are great when you want to create simple—yet innovative—fiesta fare. Easy and delicious twists on two of the most popular dishes in the country—the BLT (a perennial favorite) and deviled eggs (one of the most popular hors d'oeuvres in America) can mean you spend less time in the kitchen and more time with friends and family.



A new twist on two of America's most popular dishes turns BLT and deviled eggs into surefire party foods.

Mexican Mini BLTs

- 6 slices of thick-sliced, dense white bread, crust removed
- 2 tablespoons olive oil
- 12 cherry tomatoes
- 1 Hass avocado from Mexico
- ½ teaspoon Fruit Fresh (or other fruit preservative powder), optional
- ½ teaspoon salt
- ¼ cup wasabi mayonnaise
- 6 slices of thick-sliced, smoked bacon
- 2 leaves of mâche (lamb's lettuce) or baby spinach

Preheat oven to 350° F. Cut each bread slice in half and then half again to create four equal squares.

Place the bread squares in a single layer on a baking sheet that has been greased with 1 tablespoon of olive oil.

Place in oven and bake for approximately 15 minutes, turning once, until golden brown.

Remove from oven and allow squares to cool entirely. Slice the ends off of each cherry tomato and then slice in half crosswise.

Place the tomato halves, flat surface side, in a single layer on another baking sheet that has been greased with the other tablespoon of olive oil.

Bake the tomatoes in the oven for approximately 15 minutes or until the tomatoes begin to wilt.

Cook bacon slices on the stove or in the microwave until crispy. Divide each slice into four equal pieces and set aside. In a medium-sized bowl, mash the avocado, Fruit Fresh and salt together.

Add the wasabi mayonnaise and mix on high temperature for about 30 seconds or until paste forms.

Once toasts have cooled, spread about 1-1½ teaspoons of the avocado-wasabi mixture on each toast.

Place one leaf of the mâche or baby spinach on top of the avocado-wasabi mixture.

On top of that, place a piece of bacon and then a piece of tomato.

Each part can be made a day in advance and stored overnight. Assemble up to an hour before serving.

Mexican Deviled Eggs

- 12 eggs
- ½ cup mayonnaise
- 1 tablespoon Dijon mustard
- ½ medium onion
- 1 stalk celery
- 1 large Hass Avocado from Mexico
- 1 teaspoon lemon juice
- salt and freshly ground pepper to taste
- 1 teaspoon paprika

Boil the eggs until hard. Cool quickly in an ice-water bath. Remove shells. Cut the eggs in half lengthwise and remove the yolks and place in a medium bowl. Reserve egg whites to be filled later.

Steam the onion and celery until very tender. Place in food processor and puree until smooth. Mash the egg yolks with a fork. Add the onion and celery puree, mayonnaise, mustard, avocado and lemon juice. Mix thoroughly until well combined. Season to taste with salt and pepper. Fill a pastry bag with the egg-avocado mixture and pipe into egg whites. Sprinkle with paprika and serve. Yield: 24 deviled eggs. To view holiday cooking videos, please visit www.mexhassrecipes.com.