

Entertaining Ideas

Fresh California Avocados Add Tantalizing Flavor To Summer Meals

(NAPSA)—Summer has , and along with it comes the outdoor party season! Whether hosting a backyard bash, a beach picnic or a casual dinner, summer chefs are always looking for refreshing and easy ways to liven up the standard party fare. Look no further—fresh California avocados are in peak season right now, and the simple addition of the fruit to summertime meals will give seasonal dishes an undeniable creamy and delicious flavor.

California avocados are the perfect complement to summer dishes, including just-grilled meats, fresh salads and simple sandwiches. Beyond their delectable flavor, avocados can be part of a healthful diet to those who eat this luscious fruit. In fact, one-fifth of a medium avocado (1 ounce) has 50 calories and contributes nearly 20 beneficial nutrients to the diet.

Grilled Shrimp and California Avocado with Basil and Prosciutto is a perfect dish for summer entertaining. It showcases the wonderful flavors of summer and is simple to prepare. For more recipes that feature fresh California avocados, visit the California Avocado Commission Web site at avocado.org.



Grilled Shrimp and California Avocado with Basil and Prosciutto
Prep time: 15 minutes
Serves: 6

Ingredients:

- 2 Tbsp. fresh lemon juice
- 1 large, ripe, fresh California avocado, halved, pitted, peeled and sliced into 12 strips
- 12 thin slices of prosciutto
- 12 small fresh basil leaves
- 12 medium shrimp (25-30 size), peeled, deveined and cut in half lengthwise
- 1 Tbsp. olive oil

Instructions:

1. Dip each avocado slice in lemon juice; set aside.
2. To prepare, lay a piece of prosciutto flat on a cutting board. Top with 1 basil leaf, 1 slice of avocado and 2 shrimp halves. Roll until compact and brush with olive oil. Repeat. Prepare 12 rolls.
3. Grill over coals covered with gray ash. Cook each side for 3 minutes.