

Avocado Stuffed Tomatoes©

Ingredients :

8–10 firm	tomatoes (1/2 tomato per person), scoop out seeds
1 large ripe	avocado, scoop out inside
4 spring	onions, save 1 1/2 inches white part for Chinese Daisies, chop rest fine
1 tsp.	lemon pepper
3 Tbsp.	sour cream
1/2 tsp.	salt (optional)
1 Tbsp.	lemon juice
3 Tbsp.	salsa, any kind

Method:

Wash tomatoes, cut out stems and cut in half. Scoop out seeds. Put on a serving platter.

In a mixing bowl, mix the remaining ingredients with the Magic Wand using the blade with the holes. Using an ice cream scoop, fill tomatoes with stuffing. Cover with plastic and refrigerate until ready to serve. Sprinkle a little chopped parsley or half a black olive on each tomato as a garnish.

***Hint:** To make Chinese daisies—cut off the root part of the spring onions (about 1 1/2 inches). Peel off outer layer and slice the top of the onion down leaving about 1/8 inch with the root intact. Put in water covered with a paper towel so daisies will remain submerged. Leave overnight in the refrigerator. Tops of daisies will curl into flower leaves overnight.*

***Hint:** In a hurry? Put cut daisies into lukewarm water and they will open faster.*

