
Guacamole-Bacon Canape`s

Melaina Clement Pate

Party Recipes from the Charleston Junior League - 1993

24 slices thin-sliced pumpernickel bread, crusts removed
1/2 cup (one stick) butter or margarine, room temperature
10 slices lean bacon
2 large avocados, peeled, halved and seeds removed (reserve one seed)
4 tablespoons finely minced garlic (or to taste)
5 tablespoons minced onion
1 teaspoon Tabasco sauce
1 tablespoon fresh lemon juice
salt (to taste)
freshly ground pepper (to taste)

Preheat the oven to 200 degrees.

If the pumpernickel bread is not thin sliced, roll each slice with a rolling pin to flatten. Spread one side of each piece of bread with butter. Cut into quarters. Bake until dry and crisp. about 5 minutes. Set aside.

Fry the bacon until crisp. Drain on paper towels. Cool and coarsely chop in a food processor. Set aside.

Mash the avocados in a medium bowl, leaving some chunks for texture. Add the garlic, onion, Tabasco sauce, lemon juice, salt and pepper. Mix well. Place the reserved avocado seed in the bowl to keep the mixture from turning brown. Refrigerate for one hour.

When ready to serve, remove the seed from the guacamole. Add the bacon bits. Spread the mixture on the pumpernickel toasts.

Yield: 96 canape's

Appetizers

Per Serving (excluding unknown items): 1077 Calories; 108g Fat (84.4% calories from fat); 9g Protein; 36g Carbohydrate; 11g Dietary Fiber; 124mg Cholesterol; 532mg Sodium. Exchanges: 1 Vegetable; 1 1/2 Fruit; 21 Fat.