



## INDY GUACAMOLE

- 2 fully ripened avocados from Mexico, halved and pitted
- 1/4 cup finely chopped red onion
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/2 cup fresh or canned corn kernels
- 1/2 cup cooked edamame kernels
- 1/2 cup crumbled cooked bacon (about 5 slices)

Into a medium bowl, gently scoop out the avocado from the skins; add onion, vinegar, salt and pepper. With potato masher or fork, mash until the mixture becomes a chunky puree. Fold in the corn, edamame and bacon; serve with corn chips or cut-up raw vegetables.

YIELD: about 2-1/3 cups (4 to 6 servings)