



## Grilled Guacamole



### Ingredients:

- 2 Avocados from Mexico
- ½ red onion
- 1 ear of corn
- 1 jalapeno (optional)
- 1 garlic clove, minced
- 1 tsp salt
- Juice from 1 lime
- ¼ cup fresh cilantro
- ½ tbsp oil

**Makes about 36**

### Directions:

In food processor or blend, mix together graham crackers and sugar until crackers are crumbs. Mix in melted butter. Using mini muffin pan lined with paper liners, press down 1 tsp graham cracker mixture. Bake in 350 degree oven for 5 minutes. In a mixer or food processor, mix together everything together except powdered sugar and heavy cream. In a separate bowl, whip together heavy cream and powdered sugar until peaks form. Fold whipped cream mixture in with avocado mixture. Spoon on top of graham cracker crust. Refrigerate minimum 2 hours or overnight. Top with more lime zest (optional).