



## Chef Tad's Avocado Salad

*Servings: 4*

4 large avocados  
1/2 tablespoon cumin powder  
1/2 large red onion – diced  
1/4 cup lemon juice, bottled  
Salt and pepper to taste

Halve the avocados and place them flesh side down in a pan with enough lemon juice to cover the bottom. One at a time, peel the skin from the avocados, cube and toss in a bowl with the 1/4 cup of lemon juice. You want to have a slight paste consistency. (The acid in the lemon juice will break down the avocado.) Add remaining ingredients and mix well. Add salt and pepper to taste. *Note: This recipe may be done ahead of time and kept in the refrigerator overnight.*



A recipe from  
Chef Tad Cousino  
Frog Leg Inn,  
Erie, Michigan

[www.frogleginn.com](http://www.frogleginn.com)

← Fold Here

