

## Smoked Avocado Bruschetta

**Difficulty: 1/5**

**Prep time: 5 minutes**

**Cook time: 5-10 minutes**

**Serves: 4 as an appetizer**

**Pellet recommendation: Alder**

1 loaf French bread  
2 Avocados  
1 to 2 cloves of Garlic  
Drizzle of Olive Oil  
Drizzle of Lime Juice  
1 Orange  
1/4 cup Olive oil  
2 tablespoons Apple Cider Vinegar  
1 tablespoon Honey  
1/2 Shallot, thinly diced  
1/2 Anaheim pepper, minced  
Smoked Sea Salt & Pepper

Cut the french bread into approximately 1 1/2 inch slices. Cut a clove of garlic in half and use to rub on each slice of bread.

Slice the avocados in half and remove the pit. Drizzle both the bread slices and the avocados with olive oil. Also add a drizzle of lime juice over just the avocados.

Meanwhile, start up your Traeger, setting it on Smoke with the lid open for about 5 minutes. Then close the lid and set the temperature to 350 degrees F and let the grill preheat for approximately 10 minutes.

After it's preheated, place the bread slices and the avocados on the grill. Grill them for about 5-10 minutes or until the avocado has nice grill marks.

Zest the orange into a large bowl and then add in the juice from the orange, olive oil, vinegar, and honey and whisk together.

Take the grilled avocados and make cross-hatching slices through each of the halves so you can easily scoop out the avocado flesh. Add the avocado pieces along with the minced anaheim pepper, diced shallot and the garlic clove (grated or minced) into the bowl and gently toss. Season to taste with Smoked Sea Salt and pepper.

Build the bruschetta by topping each slice of bread with a generous serving of the avocado salsa. Finish it with another drizzle of olive oil and a sprinkle of more Smoked Sea Salt.