

# Bacon Guacamole

Active Time	Total Time	Yield
N/A	15 MIN	Serves : 4 to 6

By TODD PORTER AND DIANE CU September 2014

It doesn't get much better than this combination: crispy, salty bacon and slightly smoky guacamole. **Slideshow:** [More Great Guacamole Recipes](#)

## Ingredients

3 large ripe Hass avocados, halved, pitted, and scooped out

3 strips bacon, cooked crisp and cut into 1/2 inch pieces

1/4 medium red onion, minced

1 teaspoon fresh lime juice

1/2 teaspoon smoked paprika

1/4 teaspoon ground chipotle

## How to Make It

### Step 1

In a bowl, mash the avocado with a fork until it is nearly at your desired consistency. Stir in the bacon, red onion, lime juice, paprika, chipotle, salt, and pepper.

### Step 2

Gently fold in the tomatoes. Serve immediately or else press a piece of plastic wrap flush into the top of the guacamole, refrigerate, and serve preferably within 24 hours.

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