



Healthy Avocado Toast

Inspired by Bill Granger Australia 1993

Signature Dish - Avocado Toast

1-1/2 Tablespoon lime juice
1-1/2 Tablespoon olive oil
Salt and ground black pepper to taste
4 slices organic sprouted heritage grain bread, toasted
2 to 3 Tablespoons four fruit jam or hibiscus jam
1 large ripe avocado, peeled, pitted, and sliced
Cilantro leaves as desired

Prepare Lime Dressing: In a small bowl, combine lime juice, olive oil, salt, and ground black pepper; whisk to combine. Set aside.

For Each Toast: Toast the bread; Spread about 3/4 Tablespoon jam in center section of bread. Layer about one-quarter of avocado slices over the jam. Sprinkle with lime dressing; garnish generously with fresh cilantro leaves. Prepare remaining slices of toast. Yield: 4 Avocado Toasts
Serves: 2 to 4

Cook's Note: We used 4 fruit jam but since this recipe was born in Australia, you might want to try adding hibiscus jam. Another savory idea would be to use hot pepper jam to add a spicy punch to the holidays.

Signature Recipe Story and Recipe are located on p 158 and p. 340 in *Signature Dishes That Matter*. Don't you wonder how Bill Granger's Aussie Café's dish became a global phenomenon? And yes, he was only a twenty-two-year-old cook.

About His Recipe: Avocado Toast, served in many restaurants, appears with eggs, meat, tomatoes, herbs, and many other ingredients. However, the original recipe is very simple with a seasoned lime dressing, avocado slices, toast, and coriander (cilantro). We added a touch of sweet berry jam for a delightful holiday dress-up for the creamy avocado. The best part is that it's a healthy recipe that is so easy to prepare.