

# Avocado Salad

This is an unusual combination of fruits that we got from *Puerto Rican Cookery* for a cookbook dinner.

## Ingredients:

- 3 ripe avocados
- 8 oz. fresh pineapple
- 2 oranges
- 12 sweet cherries
- 1/2 cup olive oil
- 1/2 tsp. salt
- 1/4 cup vinegar
- 1/8 tsp. pepper
- 1/4 tsp. fresh lime juice
- 1 Tbsp. sugar (optional)
- Lettuce leaves (optional)



**Avocado Salad:**

☑	Directions	Time (min)
	Cut Avocados in halves, and then remove large pits.	2
	Remove avocado fruit from shells and cut into 1/2-inch cubes. Reserve shells.	2
	Chop 8 oz. of pineapple	2
	In a bowl, combine 1/2 cup olive oil, 1/2 tsp. salt, 1/4 cup vinegar, 1/8 tsp. pepper, 1/4 tsp. lime juice, and 1 Tbsp. sugar to make a dressing	4
	Mix dressing with avocado and pineapple	2
	Fill shells with mixture and place on lettuce leaves	2
	Peel 2 oranges and separate into sections	2
	Serve surrounded by orange sections and garnished with cherries. Serve cold.	2
	Total	18 min