

# FOGO

## Smoked Avocado Bombs

### Ingredients

- Fogo Super Premium Lump Charcoal
- 3 Avocados
- 2 lbs 80/20 ground beef
- 3 slices Jalapeno Havarti Cheese
- Cilantro
- Taco Seasoning
- Kosher Salt
- Black Pepper
- Optional: Salsa and Sour Cream as dipping sauces

### Directions

Set up your grill for indirect heat at 225 degrees with some cherry wood for smoke. While the grill is warming up, prepare the Avocado bombs by slicing the avocado in half and removing the seed. Then, carefully remove the avocados from the skin with a spoon.

Fill the hole in the avocado with a few small slices of Jalapeno Havarti cheese. This is a great melting cheese and has a great spicy creaminess. Pepper jack cheese would work if Havarti is not available. Put a few cilantro leaves with the cheese then close up the two sides of the avocado.

Next, split up your ground beef into 3 even parts. Take the first one and flatten it out a little on the counter and set the stuffed avocado on top.

Wrap the avocado with the ground beef and sprinkle the outside with some taco seasoning and a liberal sprinkling of kosher salt. Do this for all 3 avocados.

Then smoke low and slow until the beef reaches 145 degrees internal temperature. It is difficult to get an accurate temperature reading since the meat layer is so thin, so just make sure it is cooked through and at least 145. The USDA says to cook ground beef to well done at 160 degrees.

Slice the avocado bombs in half and sprinkle with salt. Use salsa or sour cream for a dipping sauce. Enjoy with an ice cold margarita or cerveza.