



*Curried  
Avocado Boats*

*This delicious salad serves as an appetizer or a lovely luncheon salad. Serves 4.*

**Ingredients:**

¼ cup (50 ml) light mayonnaise  
1 green onion, finely chopped  
½ tsp (2 ml) curry powder  
¼ tsp (1 ml) dry mustard  
4 oz. (125 g) Freybe Old Fashioned Roast Beef\*  
2 medium-sized firm avocados  
Lemon juice  
Freshly ground black pepper  
Fresh chives

**To prepare:**

1. Combine mayonnaise, green onion, curry powder and dry mustard in a bowl. Stir together until evenly blended.
2. Cut beef into ¼ inch (.5 cm) cubes or cut thinly sliced beef into thin julienne strips. Gently fold into mayonnaise. Set aside.
3. Cut avocados in half and gently remove the pit.
4. Remove the flesh of the avocado leaving ¼ inch (.5 cm) for a firm shell. Lightly brush inside of shell with lemon juice to prevent it from browning.
5. Dice avocado flesh and gently toss with lemon juice. Add mayonnaise mixture and very gently fold together. Add freshly ground black pepper to taste.
6. Spoon avocado and beef salad into hollowed out avocado shells.
7. Garnish with chives and serve.

\*Note: Substitute with Freybe Turkey Breast or Freybe European Cooked Ham, if you wish.