

Jambalaya-Style Guacamole



Serves 6-8

Ingredients

- 2 tablespoons vegetable oil, divided
- 3 thick slices of bacon
- 3 to 4 oz. andouille sausage, roughly chopped
- ½ cup chopped yellow onion
- ½ cup chopped celery
- ¾ cup chopped red bell pepper
- 1 garlic clove, pressed or minced
- 1 teaspoon smoked paprika
- 1 teaspoon dried oregano
- ¼ teaspoon dried thyme
- ¼ teaspoon cayenne pepper
- ½ teaspoon salt, or to taste
- ½ teaspoon black pepper, or to taste
- 1 small roma tomato, cored, seeded and diced
- 1 teaspoon Worcestershire sauce
- Dash of hot sauce, or to taste
- ½ pound medium shrimp, peeled and cut into bite-sized chunks
- 3 ripe avocados, halved, pitted and diced
- 2 teaspoons freshly squeezed lemon
- 3 scallions, white and light green parts thinly sliced
- Toasted baguette slices

Preparation

1. Heat a tablespoon of oil in a large saucepan set over medium heat until hot but not smoking.

