Avocado Bite Sized tomatoes

Description

Cute as a button... and tasty too! These are a simple, bite-size appetizer. I like to double the amount of filling to make sure there's plenty for each little 'mater.

Summary

Yield: 30
Prep Time: 30 minutes
Category: Appetizers
Cuisine: American
Tags: Football

Ingredients

- 30 cherry tomatoes, about 1 1/4 pints
- 1 avocado pitted and chopped
- 4 oz cream cheese, room temp
- 1/4 tsp garlic salt
- 1/2 tsp pepper
- 1 tsp lemon juice
- 1 tbsp onion grated

Instructions

Cut a thin slice from the top of each tomato. (I also cut a very thin slice from the bottom of each tomato so they stand upright.)

Using a small melon baller, carefully scoop out the inside of the tomatoes.

Turn them upside down on a paper towel lined cookie sheet and let them stand for about 30 minutes to drain.

You can either add the pulp into the filling mixture, or, if there are too many seeds, just discard the pulp.

Meanwhile prepare the filling...put avocado, cream cheese, garlic salt, pepper and lemon juice in a food processor.

Cover and pulse until smooth.

Add the grated onion to the mixture and stir to blend.

Spoon mixture into a piping bag with a round tip or a ziptop plastic bag (cut a small tip off of the plastic bag AFTER you spoon the mixture into it).

Place the tomatoes, open sides up, on your favorite serving platter.

Pipe the filling into the tomato cups.

Serve immediately or cover loosly and refrigerate for up to 4 hours.