**Appetizer Food Lab**

**Basil Guacamole**

Start to finish: 25 minutes

Ingredients:

2 medium ripe avocados, halved, seeded, and peeled

½ cup chopped seeded tomatoes

½ cup snipped fresh basil

1 Tbsp lime juice

¼ to ½ tsp salt

¼ to ½ tsp garlic powder

Assorted dippers, such as pita chips, sliced radishes, sweet pepper strips, and/or tortilla chips.

Directions:

1. In a bowl, mash avocados with a fork. Stir in basil, tomato, lime juice, salt, and garlic powder. Serve immediately with assorted dippers or cover surface with plastic wrap and chill up to 2 hours. Makes 16 servings.

**Tomato, Basil & Mozzarella Crostini**

Start to finish: 20 mintues

Ingredients:

1 8 ounce loaf baguette-style French bread

2-3 Tbsp olive oil

Ground black pepper

4 ounces fresh mozzarella, thinly sliced

24 red and/or yellow cherry tomatoes, halved

Snipped or shredded fresh basil

Olive oil

Salt

Fresh basil leaves (optional)

Directions:

1. Preheat oven to 425 degrees F. For crostini, cut French bread into ½ inch thick slices. Lightly brush both sides of each bread slice with oil; sprinkle with pepper. Place on an ungreased baking sheet. Bake for 5-7 mins or until crisp and light brown, turning once.
2. Top crostini with mozzarella slices, tomato halves, and basil. Drizzle with additional oil; sprinkle with salt and additional pepper. If desired, garnish with additional basil leaves. Makes 16 servings.

**Homemade Salsa**

Start to finish: 15 minutes

Ingredients:

3 small tomatoes, seeded and coarsely chopped (11/3 cups)

1 small onion, chopped (1/3 cup)

1 to 2 fresh jalapeno peppers, seeded and finely chopped

2 Tbsp lime juice

1-2 Tbsp snipped fresh cilantro

¼ tsp salt

Directions:

1. Combine tomato, onion, jalapeno, lime juice, cilantro, and salt in a food processor. Cover and pulse with several on/off turns until mixture is evenly chopped. Season to taste with additional salt, if needed. Store in covered container in refrigerator up to 3 days. Makes 1 cup.