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### Avocado Crostini with Shrimp

*Prep Time:* 25 minutes    *Cooking Time:* 8 to 10 minutes    *Makes:* 6 (2 crostini each) servings

#### Ingredients

- 12 (1/2" thick) rounds of baguette (see Note)
- 2 Tbsp. olive oil
- 1 Tbsp. lime juice
- 1 medium, ripe avocado, quartered, pitted and peeled
- 2 Tbsp. sour cream
- 1 small garlic clove, minced
- Splashes of hot pepper and Worcestershire sauce
- 3 cherry tomatoes, quartered lengthwise
- 100 grams small, cooked salad shrimp, patted dry
- 1 green onion, thinly sliced

#### Method

Preheat the oven to 400 degrees F. Set baguette rounds on a baking sheet lined with parchment paper. Brush the tops of the bread with the oil. Bake 8 to 10 minutes, or until lightly toasted. (Toasted bread can be made a few hours before needed. Cover and keep at room temperature.)

Place the lime juice in a medium bowl. Add the avocado and use the back of a spoon to mash until fairly smooth. Mix in the sour cream, garlic, hot sauce and Worcestershire sauce. Divide and mound this mixture on the bread rounds and set on a serving platter. Set 2 pieces of cherry tomato on each crostini. Now divide and set some shrimp on each crostini. Top with green onion and serve.

*Note:* The baguette used for this recipe was about 2½" to 3" wide.