



Inspiring RECIPES

The Ultimate Bacon and GEM® avocado bagel

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PREP 5 mins	COOK 10 mins	SERVES 2
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Keep it classic with this salty bacon and creamy GEM® avocado pairing – try drizzling a little maple syrup on the bacon for the last 30 secs of cooking time for an extra treat!



METHOD

1. Mix the ketchup, mustard, gherkins and mayo to make the dressing.
2. Grill the bacon for 2 min on each side or until crispy.
3. Thinly slice the GEM® avocado and squeeze over the lemon juice.
4. Butter the bagels and spread on the dressing, enough to your liking. Layer up the lettuce, tomato and GEM® slices, season to taste. Top with the bacon and more dressing.

INGREDIENTS

2tbsp ketchup
2tbsp American mustard
1tbsp chopped gherkins
2tbsp mayonnaise
6 slices of streaky bacon
1 GEM® avocado
1 lemon juiced
A little salted butter
2 warmed/toasted bagels
A handful of lettuce leaves
1 large tomato sliced