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Tomato-Avocado Salad with Shrimp

Since the Secrets of Roseville series are contemporary fantasy/romance, I'll share some of my personal recipes, ones that are either my own creation or a family handed down recipe. This salad is my version of a recipe I found in a cookbook. I can't leave a recipe alone. Some adjustment or change is always in order, right? Enjoy!

Ingredients

6 slices bacon

3 tablespoons saffron oil

1 tablespoon apple cider vinegar

¼ tsp black pepper

3 drops red pepper sauce

2 medium avocados, cubed

1 large Beefsteak tomato, cut into ½-inch pieces

1 small onion, chopped

Salad greens

1 lb. medium shrimp, steamed and peeled

Instructions

Fry bacon until crisp; drain and crumble.

Mix oil, vinegar, pepper and red pepper sauce; pour over avocados. Toss.

Stir in bacon, tomatoes, and onion.

Cover and refrigerate about 2 hours.

Just before serving, place on salad greens with slotted spoon. Add shrimp and serve.

