

Hearty Guacamole

MEAT AND PROTEIN-RICH GUACAMOLE INSPIRATIONS



Avocados From **Mexico**

ALWAYS FRESH ♦ ALWAYS DELICIOSO ♦ ALWAYS IN SEASON

FROM GUACAMOLE TO GUACAMEAL

Guacamole is already quite versatile when it comes to flavors and forms. But when you add hearty, indulgent, and protein-rich meats into the mix, it is poised to shine at even more meal occasions. Whether you serve these meaty guacamoles as a shareable app, on your bar menu as an early evening or late-night snack, or even feature these guacs as a full-on meal, these recipes will delight your diners and add perceived value across the menu.

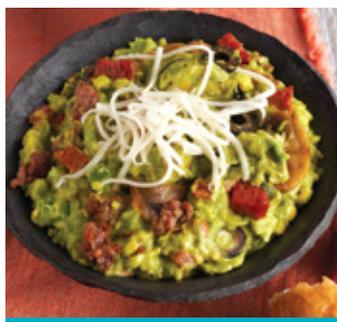
CHICAGO-STYLE GUAC DOG



Guacamole becomes the perfect premium carrier for the iconic flavors of the Chicago-style hot dog.

In a large mixing bowl, smash 9 Avocados From Mexico. Mix in 1 cup each small-diced tomatoes and white onion; 1/3 cup each chopped sport peppers and dill pickle relish; and 1-1/2 tablespoons celery salt. Place 1 steamed all-beef hot dog into a steamed poppy seed bun, smear 1/2 cup of guacamole along the length of the hot dog, and garnish with a dill pickle spear and a drizzle of yellow mustard. (Yields 24 servings, 1/2 c. each)

MIDNIGHT PIZZA GUAC



When the late-night cravings strike your diners, be ready with our super-indulgent supreme pizza-inspired guacamole.

In a mixing bowl, fold together 7-1/2 cups smashed Avocados From Mexico; 1-1/4 cups shredded Parmesan cheese; 1 cup sliced roasted white button mushrooms; 1/2 cup each cooked crumbled Italian sausage, sliced black olives, small-diced green bell peppers, and small-diced Roma tomatoes; and 2-1/2 tablespoons each roughly chopped sautéed pepperoni, dried oregano, onion powder, and red chili pepper flakes. Scoop 1/2 cup guacamole into a bowl and top with 2 tablespoons shredded mozzarella cheese. Serve with garlic breadsticks. (Yields 24 servings, 1/2 c. each)

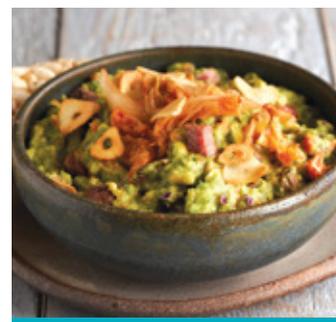
STEAKHOUSE GUACAMOLE



Straight from the steakhouse, this guacamole is seasoned with smoky Montreal Style spice, fried capers, and charred ribeye steak.

In a mixing bowl, combine 8-1/2 cups mashed Avocados From Mexico; 1 cup each chopped parsley and chopped fire-roasted red bell peppers; 1/2 cup each fresh lemon juice and chopped, charred red onion; 2-3/4 tablespoons cracked black pepper; 2 tablespoons chopped roasted garlic; and 1-3/4 tablespoons Montreal Style steak seasoning. Scoop 1/2 cup guacamole into a bowl and top with 1/4 cup diced steak, 1 teaspoon fried capers, a sprinkle of steak seasoning, and a grilled lemon wedge garnish. Serve with plantain chips. (Yields 24 servings, 1/2 c. each)

KOREAN BARBECUE GUAC



Sweet and savory Korean-marinated beef, pickled crisp vegetables, and crunchy fried garlic chips make this Asian-inspired guacamole a flavor and texture treat.

Deep fry 1/4 cup thinly sliced garlic in 350°F canola oil until golden brown. Set aside. In a mixing bowl, combine 6 cups mashed Avocados From Mexico; 3 cups small-diced bulgogi-marinated skirt steak; 1-1/2 cups each minced carrots and minced red cabbage; 1/3 cup minced cilantro; 2-1/2 tablespoons rice wine vinegar; and 1 tablespoon salt. Scoop 1/2 cup guacamole into a bowl, top with 1/2 tablespoon chopped kimchi, 1/2 teaspoon reserved garlic chips, and serve with puffed rice chips. (Yields 24 servings, 1/2 c. each)



NEED MORE GUAC INSPIRATION?

Find these recipes, guac how-tos and handling techniques at [Guacabilities.com](https://www.guacabilities.com).

