

Flavor Fusions

GUACAMOLE INSPIRED BY REGIONAL
AND SEASONAL FLAVOR MASHUPS



ALWAYS FRESH ♦ ALWAYS DELICIOSO ♦ ALWAYS IN SEASON



CUISINES COLLIDE IN OUR CUTTING-EDGE GUACS!

The classic Mexican flavor profile of guacamole is beloved, and the base is also perfect for a host of flavor fusion inspirations. Unique seasonal specialties and regional and global flavor mashups already inspire exciting LTOs and menu features, so up the ante and try our fresh, creative new takes on guac. With Avocados From Mexico, you can excite your diners with the flavors they crave and add the perceived value that customers associate with avocados.

NEW ORLEANS GUMBO GUAC

In a large bowl, combine 6 cups mashed Avocados From Mexico, 1-1/4 tablespoons liquid hickory smoke, and 1 tablespoon salt. Add 1-1/2 cups crumbled, cooked andouille sausage; 3/4 cup each chopped grilled shrimp, small-diced sautéed multicolor bell peppers, chopped tomatoes, and roasted okra; 1/3 cup fresh lime juice; 1-1/4 tablespoons salt; and 1/2 tablespoon cayenne pepper. Scoop 1/2 cup guacamole into a bowl, top with 2 whole grilled shrimp, and serve with grilled sourdough.

(Yields 24 servings, 1/2 c. each)



With inspiration straight from New Orleans, this guac is full of the decadent and spicy flavors of authentic gumbo for a hearty comfort-food dip.



An elegant guac that showcases a trio of vibrant green, bright red, and soft white colors for a craveable plate appeal that's perfect for an autumn or holiday menu.

MORELIA IN THE FALL

In a food processor, combine 6-1/4 cups mashed Avocados From Mexico and 1-1/2 cups goat cheese until smooth. Transfer to a mixing bowl and fold in 2-1/3 cups diced English cucumber, 1-1/2 cups pomegranate arils, 3 tablespoons fresh lemon juice, 2 tablespoons minced Mexican oregano, and 1/2 tablespoon salt. Scoop 1/2 cup guacamole into a bowl, top with 1 tablespoon goat cheese quenelle and 1 tablespoon pomegranate arils, and serve with toasted crostini.

(Yields 24 servings, 1/2 c. each)

NEW ENGLAND-STYLE THANKSGIVING GUAC

In a large bowl, combine 5 cups smashed Avocados From Mexico, 4 cups small-diced roasted acorn squash, 2 cups chopped green apples, 1-1/4 cups dried cranberries, 3 tablespoons apple cider vinegar, and 1 tablespoon salt. Scoop 1 heaping cup guacamole into a roasted, halved, and scooped-out acorn squash "bowl" and top with 1/4 cup roughly chopped toasted walnuts. (Yields 24 servings, 1/2 c. each)

New England-inspired flavor twists and an exciting new service format makes this a Thanksgiving menu-worthy guacamole!



SPICY BUFFALO GUAC

In a large bowl, mash 6 large Avocados From Mexico. Fold in 1/2 cup each diced white onion and diced, seeded tomato; 3 tablespoons chopped jalapeño; and 1 teaspoon salt. Divide guacamole into serving bowls and top each with 2 tablespoons each Buffalo-style hot sauce and crumbled blue cheese, and 1 tablespoon sliced celery. (Yields 24 servings, 2 T. each)

We've translated the iconic flavors of Buffalo wings into a guacamole dip that is great on game day or as an anytime appetizer and snack.



ROCKY MOUNTAIN BREAKFAST GUACAMOLE

In a mixing bowl, combine 8-1/2 cups smashed Avocados From Mexico, 2 cups cooked, diced ham; 1-1/3 cups diced sautéed red and yellow peppers; 1/4 each cup small-diced red onion and lime juice; and 1-3/4 tablespoons salt. Place 1 cup fried potato tots into a bowl, cover with 1/2 tablespoon warmed queso sauce, 1/2 cup guacamole, 1 fried egg, and a sprinkle of chopped parsley. (Yields 24 servings, 1/2 c. each)

When the flavors of a classic Denver omelet are blended into a hearty tot-and-egg topper, guac for breakfast becomes a delicious and decadent idea.





FRESH, FUN, SUPER-PREMIUM FLAVOR FLAIR.

Every holiday, season, and corner of the country can provide inspiration for a fresh flavor fusion of guacamole. Check out these premium menu thought starters to make a bold signature statement:



MILLION DOLLAR MAINE LOBSTER GUAC

With lemon, tarragon, and a heaping mound of butter-poached lobster.



SPARKLING NEW YEAR'S GUACAMOLE

With a touch of fizzy—sweet prosecco, strawberries, and edible gold leaf.



SUMMER IN THE SOUTH GUACAMOLE

With grilled Georgia peaches and toasted pecans, drizzled with Bourbon spiked Mint Julep vinaigrette.



BOOM! FOURTH OF JULY GUACAMOLE

With strawberries, goat cheese, and blueberries, finished with a sprinkle of salted popping crystals.



NEED MORE GUAC INSPIRATION?

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

