

# Guacopedia

THE ULTIMATE BACK-OF-HOUSE GUIDE TO GUACAMOLE



ALWAYS FRESH ♦ ALWAYS DELICIOSO ♦ ALWAYS IN SEASON



# GIVE GUAC THE GREEN LIGHT!

Saying “YES!” to guac on the menu is easy with our tips, tricks, hacks, and how-tos for back of house. We can help you identify the right size avocado for your establishment’s needs and provide you with fresh menu ideas all year long. We can even help you become more efficient with guac preparation. Whether you are just getting started or are ready to take your guac program to the next level, Avocados From Mexico is your trusted resource for all things guacamole. We’ve got the avo answers.

## Avocados From Mexico Large-Batch Guacamole Base:

With this recipe and our tips for storage, you can keep guac fresh and flavorful for up to three days!



### STEP 1

Halve, pit, and scoop 5 pounds of Avocados From Mexico into a very large metal mixing bowl.



### STEP 2

Using a large potato masher, smash avocados until the mixture is fairly smooth but with some chunks remaining.



### STEP 3

Add 3/4 cup fresh lime juice, 2 tablespoons salt. Using a large spoon or spatula, mix until well combined.



### STEP 4

Transfer guacamole base into a 4- to 6-quart container, smoothing as you go to eliminate any air pockets. Tap the container against work surface to dislodge any remaining air bubbles.



### STEP 5

Wrap container tightly with plastic wrap, pressing and smoothing plastic directly against the surface of the guacamole to seal from air.

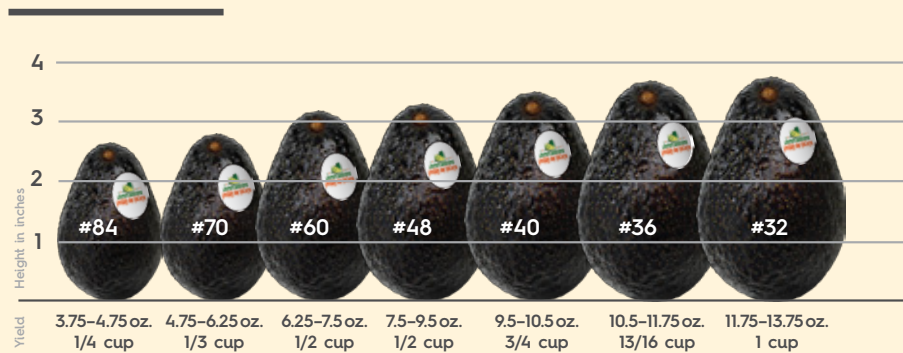


### STEP 6

Once tightly sealed, label container with date and time, and place in the refrigerator to hold for up to 72 hours. When ready to use, mix in any other ingredients or flavors you’d like.

# Sourcing the Right Size Avocado

FROM MINI SIZES TO LARGER FRUIT, SELECTING THE RIGHT SIZE FOR YOUR GUACAMOLE PROGRAM CAN MAKE A DIFFERENCE.



Do you prepare your batches back of house? Consider a smaller avocado—the pit tends to be smaller and can provide a larger yield.

Preparing tableside guac or like to showcase your fresh ingredients? Go for medium to large avocados. Size 40s–36s are a great choice.

## A Simple Guacamole Base Is Your Blank Canvas!

LET US HELP YOU IMAGINE THE GUACABILITIES FOR YOUR MENU.

Guacamole made with Avocados From Mexico is always in demand and endlessly versatile. Make our Large-Batch Guacamole Base in advance and you'll be prepped and ready to add premium value, fresh flavor, and avo excitement across the menu and all year long. Just add the following to our Large-Batch Guacamole Base for a flavor-packed punch.



### WINTER

White onion, pomegranate, serrano peppers, and a touch of cayenne



### GUAC BURGER

Jalapeño and red onion (featured on a loaded burger build)



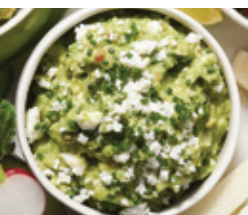
### SPRING

Fresh chives, queso fresco, Cotija cheese, and more lime juice



### GUAC BREAKFAST

Ham, bell peppers, and onion (featured on a breakfast tot bowl with queso and a fried egg)



### SUMMER

Red onion, jalapeño, tomatillos, mangos, cilantro, and Cotija cheese



### GUAC BAR BITES

Onion and cilantro (featured slider style, with candied bacon, cherry tomatoes, and arugula)



### FALL

White onion, chopped bacon, and crumbled chicharrones



### GUAC CONCESSIONS

Chopped sport peppers, sweet relish, white onion, and celery salt (featured on a steamed all-beef hot dog)



## TAKE CUSTOMIZATION AND TABLESIDE SERVICE to the next level with our exclusive guac cart program.

Our guac cart program is the perfect way to serve up the fresh customization that diners demand, with the perceived added value that may help boost your bottom line.

Our individually tailored, operator-specific guac carts are ideal for showcasing exciting tableside guac preparations, allowing you to feature a host of fresh ingredients, all while adding some fun and flair to your customers' dining experiences.

Place your guac cart in the dining room to hear the oohs and ahhs, or bring it out for special events and catering services. However you use it, you'll be sure to keep the sales rolling.



### NEED MORE GUAC INSPIRATION?

Find these recipes, guac how-tos and handling techniques at **Guacabilities.com**.



**65% OF CONSUMERS IN A  
STUDY ARE WILLING TO PAY**

**— \$2 MORE —**

**FOR DISHES FEATURING  
FRESH AVOCADOS!\***

So give your diners what they crave and help drive sales with flavorful, versatile guacamole made with always delicious Avocados From Mexico.

### Want to work with us?

Avocados From Mexico can help you capitalize on market demand with one of the most exciting and thoughtfully executed partnership programs in the foodservice market today. When you partner with us, you get the support you need in every aspect of your operation every step of the way.

**So, let's get guac and rolling!**

### For more information, contact:

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