

# Rockin' Guac Apps

BOLD INSPIRATIONS FOR BITE-SIZED GUACS



**Avocados** From **Mexico**

ALWAYS FRESH ♦ ALWAYS DELICIOSO ♦ ALWAYS IN SEASON

# THE SERVINGS DON'T HAVE TO BE BIG FOR THE GUAC TO BE BOLD!

Perk up your bar menu and amp up your appetizers with our innovative flavors, exciting textures, and fun new formats for guacamole. From a guac that really pops to a cocktail-inspired shooter, these bites are great on their own, as a flight, or try them all as a bold guac sampler! These dishes may be small, but with innovative recipes made with fresh Avocados From Mexico, they'll deliver perceived value and intrigue your diners all year long.



## POPPING GUAC

Savory-seasoned popping candies bring bold, tongue-tingling textures to our new popping guacamole.

Using plain, unflavored popping candies, prepare three flavored popping salts—one seasoned with dried cilantro, one with dried garlic and onion, and one with tomato powder. Place a heaping spoonful of mashed Avocados From Mexico into an amuse-bouche spoon and top with a mixture of the popping salts. For full recipe and instructions, visit [Guacabilities.com](https://Guacabilities.com).

## PALOMA GUACAMOLE SHOOTERS

Drizzled with a tequila-spiked avocado hot sauce, a kick of Tajín, and tender, juicy grapefruit, these cocktail-inspired guac shooters are a bar-menu hit.

Prepare Paloma Guacamole by folding chopped grapefruit, grilled jalapeño, and fresh cilantro into a basic guacamole mash. Spoon into shot glasses and serve drizzled with Avocados From Mexico's signature Tequila-Lime Avocado Hot Sauce. Garnish each guacamole shot with a seasoned tortilla strip. For full recipe and instructions, visit [Guacabilities.com](https://Guacabilities.com).



## YUZU WASABI GUAC CANAPES

Pan-Asian flavors collide in this crispy, creamy bite that features sweet-tart yuzu juice, spicy wasabi, and savory fried wonton crisps.

Prepare Yuzu Wasabi Guacamole by folding diced red bell peppers, yuzu juice, and wasabi paste into a basic guacamole mash. Top fried wonton chips with a dollop of prepared guacamole, black sesame seeds, and yuzu pearls. For full recipe and instructions, visit [Guacabilities.com](https://Guacabilities.com).



### NEED MORE GUAC INSPIRATION?

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

