

Entertaining Ideas

Guacamole With A Holiday Twist

(NAPSA)—This year, add a twist on traditional festivities by including one of the season's best party foods, avocados. They evoke a casual sense of elegance that elevates the quality of a dish and makes guests feel special, whether they are gathered around the holiday table or toasting the New Year.

Avocados are a guaranteed hit at holiday parties, playing the starring role in guacamole and hors d'oeuvres. Avocados are available year-round, assuring consistent quality and convenience—important during the season of hustle and bustle.

Not only are avocados a delicious part of the season, they may also help de-stress the holidays. There is an ancient belief that avocados are mood enhancers, perhaps because of their energy producing magnesium and healing vitamin E, among other vitamins and nutrients. Additionally, avocados require little preparation and are perceived as satisfying comfort food. Most recipes simply call for fresh diced or sliced avocado and just a few seasonings.

Delight your guests throughout the season with fresh avocados. Not only will they be impressed by your take on tradition, but you'll also help create a joyful party for all.



CRANBERRY GUACAMOLE Makes about 12 servings (2 tablespoons each)

- 2 ripe avocados, seeded, peeled and coarsely mashed**
- ½ cup salsa Verde**
- 3 tablespoons chopped fresh cilantro or parsley leaves**
- 1 jalapeño, seeded and deveined, finely chopped**
- 1 teaspoon coarse garlic salt**
- ⅔ cup dried cranberries soaked in hot water, drained and squeezed dry**

Coarsely mash avocados. Fold in remaining ingredients. Guacamole is best made as close to serving as possible. For short-term storage, seal in an airtight container with a piece of plastic wrap against the surface of the guacamole.