

Tailgating Tips

Football Fans Score A Touchdown With Simple Avocado Dishes

(NAPSA)—Tailgating season is here and now is the time to plan your game day menu. Tired of the same old party foods and looking to make a splash in the parking lot? With bragging rights on the line, delicious food is the most important element of any tailgating event.

Preparing a party in a parking lot doesn't have to mean limited game day snacks. The new must-have item at tailgating parties across the country is the Hass avocado. Fans are learning that this fruit is so much more than guacamole. It adds a creamy and delicious flavor that will transform ordinary tailgating snacks into tantalizing meals.

Avocados are an easy ingredient to work with and will add a burst of flavor to your dishes. Some simple ways to incorporate Hass avocados into tailgating recipes include:

- Topping a burger or a hot dog with fresh slices of avocado—the marrying of warm grilled meat with cool and creamy avocado is delicious
- Making a base of guacamole dip and setting up small bowls of “add-ins” so that each partygoer can personalize his or her own game day dip

- Creating wraps or sandwiches with mashed avocado as a spread along with your favorite meats

- Making a chunky salsa of Hass avocados, corn, bell pepper and chilies to top off your barbecued meats

- Adding avocados to your make-ahead salads. They can bring a velvety texture to potato salads, pasta salads and green salads that you serve at your pregame party.

For the ultimate grilling experience, try grilling Hass avocados right on your barbecue.

Haute Grilled Hass Avocados

- 2 Hass avocados
- 2 Tbsp. fresh lime or lemon juice
- 1½ Tbsp. olive oil
- Seasoned salt to taste
- ½ cup fresh salsa, optional for half shell version

Instructions For Grilled Slices:

1. Cut avocado in half, seed, peel and slice.
2. Drizzle with fresh lime or lemon juice and brush lightly with olive oil.
3. Gently place slices on grill over hot coals for 2 minutes on each side.
4. Season with salt to taste.



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For Grilled Half Shells:

1. Cut avocado in half and remove seed.
2. Drizzle with fresh lime or lemon juice and brush lightly with olive oil.
3. Gently place cut side down on grill over hot coals for 2-3 minutes.
4. Season with salt to taste.
5. Optional: Fill with fresh salsa.

Hass avocados are the perfect addition to a variety of game day dishes. For more information and delicious recipes, visit the Hass Avocado Board Web site at www.avocadocentral.com.