

# Holiday Entertaining

## Avocados Add A Surprising Twist To Holiday Dishes

(NAPSA)—Since the holiday season can be a busy time, cooking that is quick and easy, yet elegant enough to make an impression, is a gift in itself. This year, try using avocados to add an unexpected and delicious touch to favorite holiday dishes. Thanks to great-tasting imports from Chile, Hass avocados are available during the fall and winter months, and can transform popular holiday recipes into sophisticated appetizers, snacks and entrees.

Hass avocados can add creamy texture, vibrant color and a surprising twist to a variety of traditional holiday dishes like stuffing, salads and cranberry dressing.

Hass avocados provide more than 25 essential nutrients, including potassium, vitamin E, B vitamins and folic acid. Whether you are looking to infuse color into a holiday dish or to add more fruit to the diet, Hass avocados are a perfect addition to your holiday menu.

Delight friends and family with these easy and delicious holiday recipes featuring Hass avocados:

### Avo-Cranberry Chipotle Chutney over Brie

Developed by Gustavo Chavez El Chile Mayor from Univision's "Despierta America"

- 1 16-oz. can, whole cranberry sauce
- 2 chipotle peppers in adobo sauce, chopped
- $\frac{3}{4}$  cup dried cranberries
- 1 medium apple, peeled, cored and chopped
- $\frac{1}{4}$  cup granulated sugar
- $\frac{1}{4}$  cup brown sugar
- $\frac{1}{2}$  cup apple cider vinegar
- 2 tsp pumpkin pie spice
- 1 large ripe Hass avocado,



Avocados add creamy texture to holiday dishes.

- peeled, seeded and diced
- 1 lb. round or cut piece of Brie cheese
- Crackers, baguette slices or ginger snap cookies

### Prepare Avo-Cranberry Chipotle Chutney:

Combine cranberry sauce, chipotles, dried cranberries, apple, sugars, vinegar and spice in large saucepan or skillet over medium heat. When mixture begins to bubble, lower heat to simmer and cook for about 30 minutes, stirring occasionally. Remove from heat and let cool slightly. Gently stir in avocado pieces just before serving.

### Prepare Brie:

On a shallow ovenproof serving plate (or in shallow casserole), place Brie. Pour prepared chutney over cheese.

To cook in conventional oven, place uncovered casserole in preheated 350-degree oven and heat for 5-7 minutes or until Brie is soft but not melted.

To microwave, cover casserole with waxed paper and heat on HIGH for 2-3 minutes or until cheese is soft but not melted.

Prepare basket of ginger snap cookies, crackers, or baguette slices. Serve appetizer by having guests spread chutney and Brie on crackers, bread slices or cookies.

Makes about 12 appetizer servings.

### Cranberry Guacamole

- 2 ripe Hass avocados, pitted, peeled and coarsely mashed
- $\frac{1}{2}$  cup salsa verde
- 3 tablespoons chopped fresh cilantro or parsley leaves
- 1 jalapeño, seeded and deveined, finely chopped
- 1 teaspoon coarse garlic salt
- $\frac{3}{4}$  cup dried cranberries soaked in hot water, drained and squeezed dry

### Preparation:

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.

Serves: 12 (2 tablespoons each)



Try adding avocados to traditional dishes like stuffing, salads and cranberry dressing.