



# Barbecue Basics



## Barbecues Sizzle With Avocado Versatility

(NAPSA)—An easy way to make your backyard barbecues sizzle is to include avocados in the menu.

Whether sliced, diced or grilled, Hass avocados can add freshness and creamy goodness to warm weather entertaining.

The nutty flavor of Hass avocados is even more tempting when paired with a variety of grilled meats and side dishes. Make great-tasting entrees by topping hamburgers and bratwursts with guacamole or adding avocado slices to carnitas and steak. Create the satisfying side dishes by mixing diced avocados into premade salsas or homemade salads.

A flavorful complement to grilled meats is the Creamy Avocado Potato Salad. This twist on a classic salad invokes the lazy days of summer with easy preparation and fabulous flavor. Simply combine chunks of potato, celery and onion with dressing before folding in Hass avocados and cilantro to create a delectably fresh salad concoction.

To add extra party appeal to casual entertaining with delicious Hass avocados, visit [www.avocadocentral.com](http://www.avocadocentral.com).

### Creamy Avocado Potato Salad

- 2 cloves garlic, crushed**
- ¼ cup mayonnaise**
- 1 Tbsp olive oil**
- ½ cup fresh lemon juice**
- 1 tsp salt**



Warm weather entertaining will be more wonderful with a mouthwatering avocado potato salad.

- 1 tsp black pepper**
- 2 Hass avocados, peeled, pitted, cubed**
- 6 medium red potatoes, diced and cooked**
- ½ cup celery, diced**
- ½ cup sweet onion, chopped**
- ½ cup cilantro, chopped**
- Cilantro sprigs or celery leaves for garnish**

To make dressing, mix lemon juice, salt, pepper and garlic. Stir in mayonnaise and olive oil. Reserve.

Combine potato, celery, onion and mix in reserved dressing. Just before serving, gently fold in avocado and cilantro. Garnish each serving with cilantro sprigs or celery leaves as needed. (Yields 8 servings)