

Tailgating Tips

Game Time or Anytime, Avocados are a Tailgate Crowd Pleaser

(NAPS)—No matter the reason for a tailgate party—be it a football game, auto race, concert or other stadium event—the key to any great celebration in the parking lot or on the field is the food.

The menu for a tailgate party can be as simple as sandwiches and chips or as fancy as a four-course meal. Either way, one simple ingredient that adds delicious flavor to a variety of tailgating dishes is the avocado.

Hass avocados make the ordinary fare extraordinary when included in sandwiches, burgers, wraps, hot dogs and salads—as well as serving as the essential ingredient for guacamole and other dips.

With the addition of creamy Hass avocados, this recipe offers a tantalizing twist on a traditional dish. It's a great make-ahead recipe for your next tailgate party because the flavors blend as it chills in the fridge.

Hass Avocado and Red Potato Salad

Prep time: 15 minutes

Makes 8 servings

- 2 lbs. red potatoes, cut into 1-inch cubes**
- 1 cup low-fat mayonnaise**
- 5 tsp. cider vinegar**
- 2 tsp. Dijon-style mustard**
- ¼ tsp. ground black pepper**
- ¼ tsp. salt**
- 4 green onions, sliced**



Avocados add a tantalizing twist to the traditional potato salad recipe.

2 large, ripe Hass avocados, halved, pitted, peeled and chopped into ½-inch pieces

1. Place potatoes in a medium pan and cover with water. Bring water to a boil and cook potatoes for about 15 minutes or until just tender when pierced with a fork.

2. Drain well and pour into bowl.

3. Combine mayonnaise, vinegar, mustard, salt and pepper.

4. Add dressing and green onions to potatoes and gently toss. Stir in avocados.

5. Refrigerate for 4 hours or overnight to allow flavors to blend.

For more avocado recipes and tailgating tips, visit the Hass Avocado Board Web site at www.avocadocentral.com.