



# SALSAS & SAUCES

TRADITIONAL TECHNIQUES WITH  
✦ CONTEMPORARY TWISTS ✦

FEATURING A FLIGHT OF INSPIRED MEXICAN  
CONDIMENTS FROM CREAMS TO HOT SAUCE

Avocados <sup>From</sup> Mexico

◆◆◆ ALWAYS FRESH ◆◆◆



# Scoop, Slather, Drizzle, or Dip...

There's no better way to add an authentic flavor to a dish than through that cuisine's classic sauces, salsas, spreads, and condiments. The flavors and textures of Mexican cuisine's most beloved styles of salsas and sauces add such rich flavor and a true crave factor to any dish. Whether the sauce is the star or just adds a signature finishing touch, when you incorporate fresh Avocados From Mexico, the result is fresh, delicious, and true added value to any menu and every daypart.



Serve up our signature salsas, sauces, and slaws as a flight!

1. Avocado Pico de Gallo.
2. Mexican Spiced Pickled Avocados.
3. Tequila-Lime Avocado Hot Sauce.
4. Chipotle-Ranch Avocado Crema.
5. Avocado Salsa Molcajeteada.
6. Avocado Salsa Verde.
7. Cilantro-Lime Avocado Crema.
8. Avocado Red Cabbage Salad.

The choices are limitless to add flavor, authenticity, and profitability.



Our creamy, velvety-smooth Cilantro-Lime Avocado Crema is the perfect addition to classic elotes. Slather it on a freshly grilled ear of corn, then top it with Cotija, hot sauce, and Tajin seasoning for a delicious take on the iconic Mexican street treat.



Serve up a complete plate of avocado goodness with this Dos Salsas Avocado Salad. A modern Mexican twist on the classic wedge, tempura avocado halves are the base, which are then topped with Avocado Salsa Verde and Avocado Salsa Molcajeteada Salsa.



## HUNGRY FOR MORE AVO INSPIRATION?

Find these recipes and techniques at [WWW.XXX.COM](http://WWW.XXX.COM) or browse our entire collection of recipes, handling tutorials, how-to-videos, and avocado resources.