WASTE LESS, TASTE MORE 004

Ripe Avocados? Start With Guacamole.



LET RIPENESS HELP SHAPE THE MENU.

If several avocados ripen before your dinner party, give them a place in the welcome course. A quick guacamole can become a colorful appetizer while you finish preparing dinner.

1 Turn ripe avocados into a fresh dip

Mash the flesh with lime juice and salt. Add finely chopped onion, cilantro, or chile to suit the rest of your menu.

Why: You give ripe avocados an immediate purpose while they are ready to enjoy.

2 Present it with intention

Spoon the guacamole into a shallow bowl and make a few soft swirls across the surface. Finish with diced tomato or chopped herbs.

Why: A simple dip can look as considered as the plated dinner that follows.

3 Put out a little and replenish

Keep the remaining guacamole covered and refrigerated, bringing out more as needed.

Why: You can refresh the appetizer without putting the entire batch on the table at once.

KITCHEN NOTES

Make it part of the evening

Serve with crisp tortilla chips or arrange small spoonfuls in individual appetizer dishes.

Let the avocado lead

Add the lime and seasoning gradually, tasting as you go.

Choose an easy finish

A few cilantro leaves and finely diced red onion provide color without a separate shopping trip.

THE PLATING MINDSET

A change in an ingredient’s ripeness can inspire a welcoming first course.