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## FRESH CALIFORNIA AVOCADOS HIT THE STREETS IN GLOBALLY INSPIRED RECIPES

Irvine, CA (December 2009) — Chefs are often seasoned travelers who know buying from street vendors the tastiest, most enticing way to sample a country's cuisine. When adding street food discoveries like ceviche, panini, gyros, crepes, sushi and bao to their repertoires, **Fresh Hand Grown in California Avocados** frequently figure in their stateside versions. Consider three distinctive and delectable takes on ceviche, the popular South American snack: *Halibut Ceviche with Avocado, Tangerine and Jalapeño*; *Tuna and Coconut Ceviche with Avocado and Corn Nuts*; and *California Avocado Scallop Ceviche*. In each approach, Fresh California Avocados add color and texture, while complementing fruity, hot and spicy ingredients.

For riffs and variations on ceviche and other global street foods, browse the recipe database on [CaliforniaAvocado.com/Foodservice](http://CaliforniaAvocado.com/Foodservice). While on the site, order one or all of the *free* California Avocado Commission recipe collections—*Culinary Companion CD*, *The Magic of The California Avocado*, *The Foodservice Menu Guide* and *Too Hot Not To Be Cool* brochures—or call 800-370-3782.

California Avocado peak season starts in March and lasts through September. During that time, foodservice operators can rely on California Avocado growers and packers to deliver quality Fresh California Avocados ripe and ready to serve.

### **About the California Avocado Commission**

*Created in 1978, the California Avocado Commission strives to increase demand for California avocados through advertising, promotion and public relations, and engages in related industry activities that benefit the state's 6,000 avocado growers. The California Avocado Commission serves as the official information source for California avocados and the California avocado industry.*