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BLOG

The Best Guacamole in America

Guacamole is one of those perfect foods. The simple avocado, with the addition of lime juice, cilantro, jalapenos, and tomato, transforms into the highly addictive and unbelievably satisfying undisputed king of dips. The Daily Meal searched for some of the best, and most unique, tableside variations of guacamole, and tracked down ten that are putting their restaurants on the map.

There's nothing guacamole can't do: It's the perfect snack, it pairs countless other food items, and, of course, is an absolute necessity to have on hand when inviting guests over to watch the big game. But like any highly revered culinary item, it is not without its controversy. Purists insist ingredients should be minimal while others find delight in pushing the creative envelope of what guacamole can look like. Then there's the eternal debate about whether guacamole should be chunky or smooth.

#4) A.G. Kitchen, New York City



This New York City restaurant is giving guacamole some tropical flare, and lists the tableside pineapple and pomegranate guacamole as one of its signature dishes. If that isn't exotic enough there is also a papaya and mint guacamole option. *Photo Credit: Noah Frecks*