

THE RIGHT RIPE STAGE FOR THE RECIPE

Whether firm-ripe at Stage 4 or fully soft and ripe at Stage 5, know which ripe stage is right for your recipe.

STAGE 4

Best for slicing and dicing



STAGE 5

Best for mashing and smashing



DO

Feel an avocado for softness to judge ripeness. If it yields easily to gentle pressure, it's fully ripe and ready to eat.

DON'T

Don't rely on color to judge ripeness. Feeling the avocado for uniform softness is the best indicator.