Ingredients\n

1 ripe but firm avocado\n

4 tablespoons vinegar\n

2 tablespoons water (optional)\n

1 to 2 teaspoons sugar (or to taste)\n

1/2 teaspoon salt (or to taste)\n

(see variations below)\n

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Directions\n

Choose firm but ripe avocados. Peel, pit, and slice or cube the avocado flesh.\n

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In a bowl large enough to hold the avocado pieces, stir together vinegar, water, sugar, and salt until sugar and salt are completely dissolved.\n

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Pour vinegar mixture over slices or cubes of avocado.\n

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Cover, refrigerate, and use within 3 days.\n