

Mango Salsa

Yields approximately 3 cups.

Ingredients

- 2 large mangoes, diced small
- 2 medium avocados, diced small
- 1/2 c fresh cilantro, chopped
- 1/2 small red onion, finely diced
- 1-2 large garlic cloves, minced (or 2 cubes Dorot frozen garlic)
- 1/2 small jalapeno, minced
- Juice of one large lime, lemon or 2 T white balsamic vinegar
- Chips for serving (I prefer lime chips with this dish)

Equipment

- cutting board
- knife
- silicone spatula
- medium bowl
- serving bowl

Directions

Combined above ingredients in a large bowl. Gently toss until combined. Best if made an hour ahead to let flavors meld, but good luck keeping people out of the bowl once it's made! If preferred or needed, honey can be added to tame the heat of the peppers or add to the sweetness if the mangoes are a little sour. Mangoes can be substituted with pineapple, nectarine, peach or even cantaloupe.

This salsa is an excellent accompaniment to grilled chicken, fish and pork. If you want to serve with bbq pork or brisket, I recommend trying a minced chipotle vs the fresh jalapeno. Adding black beans and/or corn can extend the recipe and can be used as a side dish on any buffet.

This is a lovely first course by adding shrimp or crab meat and stuffing in a tomato, avocado, roasted pepper or grilled zucchini half.

Greystone