



The world's finest.

AVOCADO MANGO SALSA

Recipe courtesy of Kathy Tauber of Great Gatherings, Houston TX

This salsa adds a spicy kick to grilled meats or serves as a tasty dip.

- 1 fully ripened avocado from Mexico,
halved, pitted, peeled and coarsely
chopped
- 1 small mango, peeled, seeded and diced
(about 1 cup)
- 1/2 cup chopped red onion
- 2 tablespoons lime juice
- 1 tablespoon chopped fresh cilantro
- 1/2 to 1 teaspoon seeded, chopped habanero
pepper
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper

In a medium bowl, gently toss together avocado, mango, onion, lime juice, cilantro, habanero, salt and pepper. Serve with pork, chicken, fish or chips.

YIELD: 2-1/2 cups