



Spicy Mango Salsa

Recipe from Gregg Graham, Executive Chef of Houlihan's Restaurant & Bar

INGREDIENTS:

- 3 ripe mangos, minced
- ½ cup mango puree
- 1 medium red bell pepper, finely diced into cubes
- 1 medium green bell pepper, finely diced into cubes
- 1 small red onion, finely diced into cubes
- 1 teaspoon minced chipotle pepper with adobo sauce
- 1 tablespoon chive, minced
- ½ teaspoon garlic, minced
- 1 tablespoon cilantro leaves, roughly chopped
- 2 tablespoon rice wine vinegar
- Sugar, to taste
- Salt and pepper, to taste

DIRECTIONS:

1. Mix all ingredients together.
2. Serve over any poultry or seafood.

YIELD:

2 cups salsa (approximately 8 servings)