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HOT AND SWEET MANGO SALSA

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Great with grilled chicken, tuna, salmon, swordfish or shrimp.

- 1 large orange
- 1 large ripe mango, peeled, pitted, cut into 1/4-inch pieces
- 1/4 cup flaked sweetened coconut
- 1/4 cup chopped red onion
- 1/4 cup chopped fresh cilantro
- 2 tablespoons minced, seeded, jalapeño chili
- 2 tablespoons fresh lime juice
- Pinch of cayenne pepper (optional)

Cut peel and white pith from orange. Cut orange into 1/4-inch pieces. Place in medium bowl. Add all remaining ingredients to same bowl. Season salsa to taste with salt and pepper; toss to blend. (Can be prepared 2 hours ahead. Cover; refrigerate.)

Makes about 2 cups.

Per 1/3 cup serving: calories, 68; total fat, 2g; saturated fat, 1g; cholesterol, 0

Bon Appétit
July 1996



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REVIEWS

A Cook from New Milford, NJ on 08/04/99

I've served this with grilled salmon and tuna that I had marinated in Tequila Mockingbird Marinade (available through Epicurious). The salsa is excellent with seafood and is very easy to prepare.

Tony Smith (weddingking@neworleans-wedding.com) from New Orleans on 06/24/99

Take out the coconut, add a dash of allspice, cinnamon, and nutmeg. Killer topping for chicken.

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