

# Mango Salsa

**Country of origin:** America<sup>1</sup> A hot, sweet, sharp **FAIRTRADE** salsa.

## Ingredients

- 3 **FAIRTRADE** mangoes
- 60 ml chopped fresh coriander
- 30 ml white wine vinegar
- 1 small red onion
- 10 **FAIRTRADE** chili peppers
- 2 cloves garlic
- 45 ml **FAIRTRADE** white wine
- 5 ml **FAIRTRADE** lemon juice
  
- to taste **FAIRTRADE** freshly ground  
black pepper

## Method

### Preparation

Soak the chili peppers in the wine for an hour or so, then chop them small.

Peel and chop fine the onion .

Peel and crush the garlic.

Peel the mangos and then cut the flesh into small pieces. Discard peel and stones.

Put all of the ingredients into a blender and blend to the desired consistency.

### To serve

Use as a sauce to complement bland food.

### Variation

Substitute other succulent **FAIRTRADE** fresh fruit as available.

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<sup>1</sup><http://www.fairtradecookbook.org.uk/countries/america.htm>