



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Mango Salsa –**

- 2 tbl. olive oil**
- 1 ½ cups diced yellow onion**
- 2 tsp. peeled, minced fresh ginger**
- 1 ½ tsp. minced garlic**
- 2 ripe mangos, peeled, seeded and small-diced**
- 1/3 cup freshly squeezed orange juice**
- 2 tsp. light brown sugar**
- 1 tsp. kosher salt**
- ½ tsp. freshly ground black pepper**
- 1 – 2 tsp. minced fresh jalapeno pepper, to taste**
- 2 tsp. fresh mint leaves**

**1. Sauté the olive oil, onions and ginger in a large sauté pan over medium-low heat for 10 minutes, or until the onions are translucent. Add the garlic and cook for 1 minute. Add the mangos; reduce the heat to low and cook for 10 more minutes. Add the orange juice, brown sugar, salt, black pepper and jalapenos; cook for 10 more minutes or until the orange juice is reduced, stirring occasionally.**

**2. Remove from the heat and add the mint. Serve warm, at room temperature, or chilled.**

***Credit: Ina Garten***