

DATE: 07/29/2007 04:05:00 PM

Mango Mojo

Recetas de Guillo

Use this sauce for Oysters or on any grilled or sautéed fish.

Ingredients

2 cups mango puree (either fresh in season or from frozen pulp, available at most supermarkets)

½ cup fresh lime juice

½ cup orange juice

1 red onion, diced

¼ cup garlic, chopped

¼ cup ginger, chopped

1 tbsp. sugar

1 bunch cilantro, minced

2 cups light olive oil

Salt and pepper to taste

Directions

Place mango puree in stainless steel bowl. Add red onions.

Mix in lime juice, orange juice, ginger and sugar.

Lightly simmer garlic in olive oil for 5-6 minutes.

Add to mango mixture and blend well.

Add minced cilantro.