



## APPETIZERS AND BEVERAGES

### *Mango Salsa*

- 1 tablespoon vegetable oil*
- 2 tablespoons white wine vinegar*
- 2 tablespoons lime juice*
- 1 tablespoon brown sugar*
- 1/2 teaspoon salt*
- 1/4 cup finely chopped cilantro*
- 2 tablespoons finely chopped purple onion*
- 1 cup finely chopped mango*
- 1/3 cup finely chopped green bell pepper*
- 1/3 cup finely chopped red bell pepper*

Whisk the oil, vinegar, lime juice, brown sugar, salt and cilantro in a bowl. Add the onion, mango, green bell pepper and red bell pepper. Toss to mix. Cover and chill for several hours. Serve with tortilla chips.

*Serves 4 to 6*

**VARIATION:** Sauté shrimp in garlic and place on flour tortillas. Top with Mango Salsa and roll up.