

# Hillary Clinton's Mango Salad Dressing

By Executive Chef to the President of the  
United States, Marti Mongiello



**The U.S.  
Presidential  
Culinary  
Museum.**  
Grover, NC



When I found out that Bill loved banana's I decided to make some new salad dressings for him and Hill. Her fave fruit is a Mango, so do you know what kind of dressing I made for the First Lady? Be sure to see that one I made for Bill also; it tastes terrific.

Moreover, that is important when cooking for two attorneys'. The kind chef is considerate of each other's feelings. Don't go making something for Daddy and not have something for momma!

One night at home, I served Hill's Mango Vinaigrette first, and the President jokingly asked me an intimidating question, after announcing, "Look, First Lady, I used your fave fruit to make a special dressing I have named after you!" She was so touched and loved it. She said, "You know Marti, they typically have the Raspberry Vinaigrette everywhere you go, but I have never had a Mango Vinaigrette!" Meanwhile, the President did not look enthused at all. He looked pissed off and deadpan looked at me stating, "That is so nice of you Chef Marti, anything here for the President of the United States of America? Like a little salad dressing, you made just for me and named it after me?" Oh, he was pissed off and jealous. "Why yes sir, I made a Banana Vinaigrette just for you out of your favorite fruit!" I mentioned turning to get that bowl with a spoon and bring it to him. Well, he laughed out loud because he had been pulling my chain and he got me that night. We always joked about me being fired soon, and a lot of our staff had running bets on my firing, as high as \$1000.00 per night in betting. I always was overly friendly, filled with love and care, and have always been too familiar. I certainly terrorized many people by having too much to say. I never knew I was a tour guide and curator back then like I am today. Photo credits White House and Martin CJ Mongiello.

I love the Clinton's along with Chelsea and the whole family, as I do any family I am serving. Focusing on their likes makes people happy with a surprise recipe named after them!

A few mangoes peeled/sliced, and half a small bottle of NAKED Mango juice

3 T warmed honey (more/less)

A few drops of hot sauce to spice things up (Hill loves hot sauces)

Mirin, Rice Wine or Salad Vinegar to taste

White Pepper to taste

Herb de Provence Olive Oil and Chipotle Olive Oil (The Clinton's love Southwestern cuisine)

Dried Garlic powder to taste

Use an immersion blender to blend. Depending on how ripe, and how large they are, one more mango may be needed, or one less. You can use fake or real salt to taste.

