

PAPAYA MANGO SALSA

Recipe courtesy of Gourmet Magazine and Mollie changed it a bit

1/2 firm ripe papaya

1 medium firm ripe mango

3 tablespoons fresh lime juice

1/2 medium red onion, chopped fine

1/2 small jalapeno chili, seeded and minced

OR red pepper, seeded and chopped

1 tablespoon chopped fresh coriander

Peel papaya and mango and cut flesh from pit. Cut papaya and mango into 1/4-inch dice and in a small bowl toss with onion and lime juice. Stir diced jalapeno or red pepper into salsa with coriander and salt and pepper to taste. Chill salsa, covered, at least 2 hours and not longer than 24 hrs.