



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Champagne Mango Citrus Vinaigrette

This time of year is a great time to enjoy champagne mangoes! We like them in salsas, salads, desserts, and even salad dressings. Ripe ones are so sweet you think you are eating candy.

Ingredients:

1 orange (juice and zest)

2 Champagne® mangos, peeled and seeded

¼ cup red wine vinegar

1 tsp honey or agave sweetener

1 tsp soy sauce

¼ tsp Dijon mustard

½ cup extra virgin olive oil

Salt and pepper to taste

Instructions:

In a blender, puree all ingredients except the oil on the lowest setting. Slowly drizzle in the oil until it is completely incorporated. Add salt and pepper to taste.

This recipe is from Chef Noah Aguilar and you can see more tempting mango recipes on this website:

<http://www.champagnemango.com/site/recipes>

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes