

ArmadilloPepper.com

PAPAYA MANGO RELISH

Yield: 1 servings

6 ea Serrano chiles; minced
1 x Or 3 Habaneros; minced
1 ea Juice of 2 limes
2 T Olive oil
2 T Fresh cilantro; minced
1 ea Garlic clove; minced
1/2 c Firm mango; diced
1/2 c Papaya; diced

Combine the chilies, lime juice, olive oil, cilantro, and garlic to make a marinade. Toss the diced fruit in the mixture and allow to sit for at least an hour to blend the flavors.

Recipe via Meal-Master (tm) v8.05

Chile Pepper Magazine

Posted by WILLIAM HALL, Prodigy ID# JFBV53A