



Mango Margarita

By Chef Chris Jackson

Servings: 4-6 people

- 1 cup lime juice, about 10 limes
 - 1 cup Tequila of choice, choose a good quality
 - 1 cup Triple Sec or orange liquor {like Grand Marnier}
 - 1 ea. Mango, peeled and flesh cut from pit
 - 1 cup Mango juice/nectar {or other tropical juice}
- Ice as needed for consistency
Margarita salt or kosher salt to salt rim of glass

Cut limes in half to juice, before juicing all of the lime rub a cut end of one of the lime around the rims of the 4 large or 6 small glasses then dip the ends of the glasses on a plate lined with salt or sugar.

Juice the rest of the limes until you reach a cup of juice. Pour lime juice, tequila, orange liquor, mango pieces and juice into a blender.

Fill with ice just over the liquid mixture. Start blender and mix until smooth. Check for consistency and add more ice if needed or a little more juice if too thick. Pour into salt rimmed glasses and enjoy.



Shrimp and Mango Salsa

By Chef Chris Jackson

Servings: 4-6 people

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- 1 lb. Baby shrimp, raw
 - 2 tsp. Chopped garlic
 - 2 ea. Mango, peeled and diced small
 - 1 small Red onion, minced
 - 6 ea. Scallions, sliced thin
 - 2 ea. Jalapeno peppers, seeded and minced
 - 2 cups Diced tomatoes
 - 2-3 ea. Limes, juiced
 - 1 ea. Orange, juiced
 - 1 bunch Cilantro, chopped
 - 1 tsp. Cumin, ground
 - 4 Tbl. Olive oil, good flavor
- Kosher salt and fresh cracked pepper to taste

In a sauté pan with a little olive oil over medium high heat, sauté the baby shrimp and chopped garlic with kosher salt and fresh cracked pepper until pink and firm. About 2-3 minutes. Remove from pan and set aside. Cool to room temperature then refrigerate.

In a mixing bowl combine the mango, red onion, scallions, jalapeno pepper {can be omitted if heat sensitive} tomatoes, juice from limes and orange, cilantro and season with cumin, salt and pepper. Pour in olive oil and toss to combine. Let that mixture sit at room temperature for 15-30 minutes for the flavors to combine. Mix in shrimp and test for seasoning.



Avocado Mash

By Chef Christopher Jackson

Servings: 4 people



3	Tablespoon	Red onion, finely minced
1	Tablespoon	Garlic, finely minced
2	Tablespoons	Cilantro, chiffonade {firmly packed}
1	Tablespoon	Jalapeno, finely minced
3	Medium	Avocados, ripe
1	Medium	Tomato, ripe {diced}
1	Tablespoon	Lime juice, freshly squeezed
		Salt and freshly cracked pepper to taste

- o In bowl place red onion, jalapeno, garlic and pinch of salt.
- o With wooden spoon or fork start to grind together to release flavors.
- o Cut avocados in half, twist to separate halves.
- o Scoop out pit with spoon or knife.
- o Scrape out avocado from skin with spoon into bowl with red onion mixture.
- o Mash with back of spoon or fork lightly to incorporate.
- o Add cilantro, diced tomato and lime juice. Mix well.
- o Season with salt and fresh cracked pepper to taste.

Enjoy!

Serving suggestion:

With plantain chips or oom tortilla chips. Also with scallop seiche.