MANGO SALSA



Bent County

INGREDIENTS

1 can diced mangos, drained

1/2 red bell pepper; finely chopped

2 T red onion; minced

2 T fresh cilantro; diced

1 small jalapeno pepper; seeded and minced

2T lime juice and 1T lemon juice

salt and pepper to taste

INSTRUCTIONS

Combine the mangos, red bell pepper, red onion, cilantro, and jalapeno pepper in a bowl. Add the lime juice and 1 T of lemon juice, and toss well. Season to taste with salt and pepper, and refrigerate for at least an hour to let all the flavors meld.