

*AM KI CHATNI*

Fresh Mango Chutney with Coconut

1 ½ c. prepared

2 medium firm but underripe mangoes

1 T. peeled, finely chopped fresh coconut

2 T. finely chopped cilantro

1 T. finely chopped fresh ginger root

1/8 t. cayenne pepper

With a small, sharp knife or a vegetable parer with a rotary blade, peel the mangoes completely. Cut the flesh away from the large seed inside. Discard the seed and cut the flesh in to ½-inch cubes.

Place the mangoes in a serving bowl and add the coconut, cilantro, ginger, salt and red pepper, tossing the ingredients gently with a spoon until they are thoroughly combined. Serve at once, or cover tightly and store in the refrigerator for no more than 8 hours before serving.