

milbrandt *vineyards*

Mango-Papaya Salsa

by Chef Cindy Hutson, Ortanique on the Mile



- 1 Tsp Chives, chopped
- 1/4 Cup Sugar (*Adjust to sweetness of papaya*)
- 3 Limes, squeezed
- 1/3 cup Scallions, chopped (*green only*)
- 1 Tsp Scotch Bonnet Sauce, to taste
- 1 Cup Papayas Diced
- 1 Cup Mangoes Diced
- 2 Tbsp Cilantro chopped

Place all ingredients in bowl, and mix well.

Serve with West Indian Curried Crab Cakes.

Pairs well with Milbrandt Vineyards 2009 Traditions Riesling.

Words from the Winemaker

“Our 2009 Traditions Riesling offers an exotic mélange of fruit and floral aromas, featuring Elberta peaches, ripe apricots, lychee, spice, sandalwood, honey, and Granny Smith apples.”

-Gordon Hill, Winemaker

