

FRESH MANGO SALSA INFUSED WITH SUBARASHII KUDAMONO ASIAN PEAR WINE

Ingredients

2 mangos - peeled, seeded and chopped
1 yellow peach, peeled, skinned and chopped
1/2 cup of Subarashii Kudamono Asian Pear Wine
1/4 cup of honey
1/4 cup finely chopped red bell pepper
1/4 cup finely minced fresh tomatoes
1 green onion, chopped
2 tablespoons chopped cilantro
1 fresh jalapeno chile pepper, finely chopped
2 tablespoons lime juice
1 tablespoon lemon juice
2 tablespoons dried garlic
2 tablespoons dried onion

Directions

In a medium bowl, mix mango, peach, red bell pepper, tomatoes, green onion, cilantro, jalapeno, lime juice, dried garlic, dried onion, wine, honey and lemon juice.

Cover, and allow to sit at least 30 minutes before serving.