



## *Christopher Wirth's Mango Salsa*

Chris was winemaker at Hunt Country for a number of years. Smoked salmon topped with this Mango Salsa is Chris's favorite pairing for his favorite Pinot Gris.

- 2 ripe mangoes
- 1 small red onion
- ¼ C. cilantro
- Juice from 1 lime
- 3 T. rice vinegar
- 2-3 T. extra mild virgin olive oil
- A pinch or chili or jalapeno powder

1. Chop mangoes and onion and mix all ingredients.
2. Refrigerate 1 hour before serving.
3. Serve over smoked salmon and enjoy it with a bottle of Hunt Country Vineyards ***Pinot Gris***.