

Mango Gazpacho

- 2 c diced fresh mango, small yellow (3 mangoes)
- 2 c orange juice
- 2 T olive oil
- 1 seedless cucumber, finely diced
- 1 small red bell pepper, seeded and finely diced (optional)
- 1 small red onion, finely diced
- 2 medium garlic cloves, minced
- 1 small jalapeño pepper, finely diced
- Tabasco sauce to taste
- 3 T fresh lime juice (1 lime)
- 2 T chopped fresh parsley (or can use cilantro or basil)
- sea salt and freshly ground black pepper

Blend mangoes, orange juice and oil in a blender or food processor until puréed.

Add remaining ingredients to purée. Season with salt and pepper. Refrigerate until ready to serve.