



Mango Dipping Sauce

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 1 fresh mango
- 1 orange, juiced
- 1 tablespoon honey
- dash cayenne pepper (or more to taste)

Instructions:

1. Peel mango and slice flesh away from the pit. Place mango into a blender.
2. Add fresh orange juice, honey and cayenne to blender.
3. Puree mixture for 1 minute or until smooth.
4. Taste and add additional cayenne if desired.
5. Serve with Macadamia and Cashew-Crusted Chicken Bites.