

Featuring Tennessee Gourmet® Products

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Grilled Mangoes

2 mangoes, slightly under ripe	Chopped macadamia nuts
Vanilla ice cream	

Sauce	
¼ cup butter	½ tsp. lemon juice, fresh preferred
2 Tbsp. Tennessee Gourmet® Scotch Bonnet Pepper Jelly (your choice of flavor)	1 tsp. orange zest
¼ cup. orange juice, fresh preferred	

Prepare the sauce by combining the ingredients in a saucepan and simmer over low heat for 10 minutes. Remove and cool.

Peel the mangoes and remove the flesh by cutting away from the seed on the flat side of each fruit. You should have 2 large slices of fruit from each mango.

Brush the mango slices with some of the sauce and let stand for 5 minutes. Oil a clean grill, place the mango slices in a grill basket, and grill over a low fire until lightly browned and glazed, turning often, basting with the sauce. The grilling should take about 4 to 6 minutes.

To serve, place a mango slice and a scoop of ice cream, drizzle remaining sauce over all, and top with the macadamia nuts.