

ENTERTAINING IDEAS

Turn Your Picnic Into A Party

(NAPS)—The sun is shining, the weather is warm, and there's not a cloud in the sky—it's the perfect time for outdoor entertaining with family and friends. While lemonade and sandwiches are delicious, why not serve something exciting with a tropical flavor? Try combining the exotic taste of mangos and the sweet snap of bell peppers with crunchy jicama. Add a dash of cilantro for a little extra "kick" and you'll put the fiesta in your family outing!

This tasty combination is the perfect way to take your traditional picnic from typical to tropical. The Fiesta Fresh Mango Salad is a convenient, portable way to pack a summery side dish into your basket or bring along for a potluck. The soft, creamy mango is not only rich in sweet flavor, but also in vitamins A and C, which makes it a great addition to a healthy lifestyle. Available year-round, the mango is a versatile and delicious way to add that special "something" to every meal.

The bright red, yellow and green colors of the Fiesta Fresh Mango Salad are an appetizing, enticing invitation for your guests to celebrate the flavorful festivities of your outdoor summer meals. At first taste, it's sure to be the life of the party—leaving everyone wanting more of its fun, fruity flavor. For more delicious



recipes featuring mangos and information on selecting the right mango, visit www.mango.org.

Fiesta Fresh Mango Salad 8 Servings

Prep time: 15 minutes

3 large firm but ripe mangos, peeled, pitted and cubed

½ cup ½-inch diced jicama

¼ cup ½-inch diced red bell pepper

3 tablespoons fresh lime juice

3 tablespoons brown sugar

1 tablespoon chopped fresh cilantro (optional)

Lightly stir together all ingredients in a medium bowl. Salad may be served immediately or covered and refrigerated for several hours.

Mango Tips

- Mangos come in a variety of colors—green, yellow and red—but color isn't the best indicator of ripeness.
- Squeeze the mango gently to determine ripeness. It should give slightly but not be too soft. Choose firmer mangos to eat several days later.
- To ripen, store mangos at room temperature. They will continue to ripen and become sweeter and softer.
- Once ripe, store mangos in the refrigerator for up to five days to slow down the ripening.
- Learn more at www.mango.org.

Did You Know?

The soft, creamy mango is rich in sweet flavor and vitamins A and C. Available year-round, the mango is a versatile and delicious way to add that special "something" to any meal. For recipes and information on mangos, visit www.mango.org.

Here's a fruitful idea: You can give your next get-together an exciting, tropical flavor by combining the exotic taste of mangos, the sweet snap of bell peppers and a dash of cilantro for a little extra "kick." /// Turn Your Picnic Into A Party

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