



Christopher Wirth's Mango Salsa

Christopher Wirth is the winemaker of Hunt Country Vineyards. Smoked salmon topped with this Mango Salsa is Chris's favorite pairing for his beloved 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*.