



MANGO CHILI VINEGAR RECIPES

Salmon with Mango Chili Vinegar

Serves 4

4 Salmon Steaks or Fillets
1/4 cup Olive Oil
1/2 cup to 3/4 cup **Hare Hollow Mango Chili Vinegar**
1/4 cup Fresh Chopped Garlic
Herbs and spices to taste. (We love Jamaican Jerk Blend Spice)

Mix all ingredients and marinate salmon in it for 4 hours turning salmon several of times. Grill on a cast iron skillet or barbecue until fish is cooked through, about 5-6 min each side for fillets and around 10 min per side for the steaks. If it is opaque it is cooked through. Serve with salsa and Enjoy!

Cabbage Slaw

Serves 4-6

3 Tbsp **Hare Hollow Mango Chili Vinegar**
1 Tbsp Fresh Lime Juice
1 tsp Ground Toasted Cumin Seed
3/4 cup Extra Virgin Olive Oil
2-3 cups Fine Shredded Green Cabbage
2 cups Loose Baby Arugula
3 Radishes, Thinly Sliced
1/2 Bunch Cilantro (Leaves and Tender Stems), Coarsely Chopped
1/4 cup Shredded Daikon (Optional)
Salt and Pepper to Taste

Combine the vinegar, lime juice, cumin, salt, and pepper. Whisk in the olive oil. Toss with the rest of the ingredients. Cover and place in fridge 2-12 hours. Then enjoy!

Creamy Cole Slaw

Serves 4-6

1/2 cup Mayonnaise
1 Tbsp **Hare Hollow Mango Chili Vinegar**
2 tsp Prepared Creamy Horseradish
1 Tbsp Sugar
1/2 tsp Celery Seed
1/4 tsp Salt
3 cups Shredded Green Cabbage
1 cup Shredded Red Cabbage
1 cup Shredded Carrots
1/4 cup Thinly Sliced Green Onions

Stir together the mayonnaise, vinegar, horseradish, sugar, celery seed, and salt in a bowl.

Combine the rest of the ingredients in a large bowl. Pour vinegar dressing over it and toss lightly to coat. Cover and refrigerate. 2-12 Hours. Enjoy!

Shallot-Mustard Vinaigrette

Makes 1/2 cup

2 tsp Dijon Mustard
2 Tbsp Chopped Shallots or Scallions
1/4 cup plus 1 Tbsp Extra Virgin Olive Oil
4 Tbsp **Hare Hollow Mango Chili Vinegar**
Crumbled Feta or Gorgonzola Cheese

In large bowl combine all ingredients and whisk together until well mixed. Season to taste with salt and fresh pepper. Can be stored in fridge for up to 1 week.

Fabulous Fish Tacos

Makes Enough for 12 Tacos

6 Tbsp Olive Oil
1 Tsp Pepper, Salt, Garlic Powder, Cayenne Pepper, Ground Cumin
4 Whole Cloves
2 Dried Bay Leaves, broken in halves
6 Tbsp dried Ground New Mexico or California Chilies
1/2 cup **Hare Hollow Mango Chili Vinegar**
2 lbs Boned Fish (we Recommend Halibut, Mahi Mahi, Tuna, or Salmon)

In a large bowl mix oil, pepper, salt, garlic powder, cayenne pepper, ground cumin, cloves, dried chili, and bay leaves. Rinse fish and pat to dry. Add to bowl and turn to coat with marinade. Cover and chill over night, mixing several times. Remove by leaf pieces before broiling or BBQ'ing.

To broil, lift fish from marinade and arrange in pieces in a single layer in a 9 by 13 inch pan. Broil fish 4-5 inches from heat until opaque but still moist looking in center of thickest part. Cut to test, about 5 min for 1/2 inch thick.

With a slotted spatula, lift fish and transfer them to a folded paper towel to blot oil. Set on a platter. Cut fish along the grain into 1/2 inch pieces, and season to taste with salt.

To BBQ, place fish on grill and cook about 10min per side. Use the extra marinate to baste. Cut to test opaqueness.

Place fish in tortilla's and top with your favorite toppings. We suggest Salsa and cilantro dressing. Tip: To warm tortillas, lie them in medium hot griddle or frying pan over medium heat, turn once. Tortillas will become warm and flexible.