

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Curried Fruit Salad

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Here's a tasty, different sort of salad for the Holidays, one with an addictive bite to it. Try it once, you'll never go back to "plain" fruit salad again...

- 1 large pineapple, diced*
- 2 large mangoes, diced*
- 3 navel oranges, peeled, segmented*
- 1 cup apple butter*
- 2 Tbsp lemon juice*
- 1 tsp water*
- 1 tsp medium to hot curry powder*
- ¼ tsp dry mustard powder*
- 1 tsp crystallized ginger*
- 1-2 Serrano chiles (or similar), halved, seeded*

Place pineapple, mangoes and oranges in a large bowl and toss to combine. Refrigerate. In a medium saucepan, heat the rest of the ingredients until bubbling, stirring occasionally. Simmer for 10 minutes or so, until chiles are softening and ginger begins to melt. Remove from heat and allow to cool to room temperature, about 1 hour. When sauce is cool, pour over refrigerated fruit and toss to coat. Serve chilled; refrigerate until ready if you don't serve right away.

Yield: Four to six servings
Preparation time: 20 minutes
Cooking time: 20 minutes

