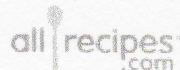


Mango Gazpacho



Submitted by: USA WEEKEND
columnist Pam Anderson
Rated: 4 out of 5 by 25 members

Yields: 6 servings

"Serve this intriguing variation of gazpacho at your next summer gathering."

INGREDIENTS:

2 cups 1/4-inch-diced fresh mangoes	dice
2 cups orange juice	2 medium garlic cloves, minced
2 tablespoons extra-virgin olive oil	1 small jalapeno pepper, seeded and minced (optional)
1 seedless cucumber, cut into 1/4-inch dice	3 tablespoons fresh lime juice
1 small red bell pepper, seeded and cut into 1/4-inch dice	2 tablespoons chopped fresh parsley, basil or cilantro
1 small onion, cut into 1/4-inch	Salt and freshly ground black pepper

DIRECTIONS:

1. Process mangoes, orange juice and oil in a blender or food processor until pureed. Transfer to a medium bowl, along with remaining ingredients. Season with salt and pepper to taste. Refrigerate until ready to serve. (Can be made several hours before serving.)