

## **PINEAPPLE MANGO DIPPING SAUCE**

Preparation Time: 10 minutes

4oz WHP Mango Preserves (add more, for desired consistency)

1 Tablespoons soy sauce, or to taste

1 ½ Tablespoons finely chopped scallion greens

½ Tablespoons fresh lime juice, or to taste

Dash of Tabasco, or to taste

Option: Add 1 Teaspoon of grated fresh ginger (generous teaspoon from a good knob of ginger) and some Chinese mustard (simmered for about 5 minutes).

Melt jam in a small saucepan. Stir in remaining ingredients with salt and pepper to taste and serve warm.

### **WHP Kitchen Note:**

- Sauce can be made 2 days ahead, cooled, then chilled, covered. Reheat sauce over low heat, stirring.
- Keeps wonderfully for an addition to any meat, fish or fowl.