

Mango Salsa



Ingredients

- 6 cups diced unripe mango (about 3 to 4 large, hard green mangoes)
- 1/2 cups diced red bell pepper
- 1/2 cup finely chopped yellow onion
- 1/2 teaspoon crushed red pepper flakes
- 2 teaspoons finely chopped garlic
- 2 teaspoons finely chopped ginger
- 1 cup light brown sugar
- 1 1/4 cups cider vinegar (5%)
- 1/2 cup water

Info

- **Prep:** 1 hour
- **Cook:** 30 mins
- **Serves:** 3 pints
- [Source](#)

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Directions

1. Combine all ingredients in a large saucepan and bring to a boil, stirring occasionally, then simmer 5 minutes. Ladle hot salsa into pint jars, leaving 1/2-inch headspace. Adjust lids and process in a boiling-water canner for 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

[salsa](#), [mango](#), [garlic](#), [ginger](#), [canning](#), [mexican](#), [apple cider vinegar](#), [bell pepper](#)

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