### How can I use my enfuso mango habanero balsamic vinegar? Read more at enfuso.com

The hottest in our line of spicy balsamic vinegars, this is the heat to your sweet. Use it as a substitute for hot sauce on many dishes, especially Thai and Tex Mex featuring its fruity star – mango

**Street Tacos featuring Mango:** Many variations on street tacos will benefit from *mango habanero balsamic vinegar*.

* Start with a crispy glazed protein. Make a glaze of 50/50 ratio *mango habanero balsamic vinegar* and extra virgin olive oil whisked to an emulsion. Dip any white fish filet, chicken tender or extra-large shrimp in flour. Sauté them until crispy in a heavy pan coated with olive oil. When the meat is nearly done, brush it with glaze using a pastry brush several times, flipping each time. OR sauté pulled pork in olive oil until crispy and stir in balsamic when it is fully cooked to glaze it.
* Place your protein in a warm corn tortilla. Top with diced mango, diced red onion, thinly sliced cabbage and cilantro.
* Mix *mango habanero balsamic vinegar* with sour cream for a creamy drizzle and finish with a sprinkle of cotija cheese

**Gallo Pinto Breakfast with Mango:** To make this, you need yesterday’s cold cooked rice. Sauté chopped onion, and bell pepper (any color) in olive oil on low until soft. Stir in *mango habanero balsamic vinegar* to glaze the veggies. Add more extra olive oil and stir in 1 cup of cold rice. Once it starts to cook add I cup of canned pinto beans. Continue cooking until everything is heated through and thoroughly mixed. Remove from heat and stir in chopped cilantro and fresh mango. Put a serving on a plate. Cook an egg over easy and place on top. Add a side of avocado. Drizzle liberally with *mango habanero balsamic vinegar.*

**Tangy Thai Mango Salad:** Thinly slice (julienne style) barely ripe mango, Persian or English cucumber (seeds removed), red bell pepper, and carrot. You will want equal amounts of each. Place in a bowl and add 8-10 cherry tomatoes cut in half and a handful of cilantro just slightly chopped. Toss salad with dressing made from the following items whisked together: ¼ cup *mango habanero balsamic vinegar,* 1 Tablespoon extra virgin olive oil, 1 Tablespoon of soy sauce, a squeeze of fresh lime. Toss the fruit and veggies with the dressing and top with finely chopped raw cashews or peanuts.

**Easy Spicy Mango Chutney:** Cut semi ripe mango into cubes. Sauté fresh ginger and garlic in olive oil. Add mango and allow it to cook down on very low heat until soft and liquids form. Stir in a teaspoon of cumin and cinnamon. Add ¼ cup *mango habanero balsamic vinegar.* Cook until ingredients are blended and mixture is sticky but still moist. Store in a glass container, like a mason jar in the fridge. Chutney is a condiment. It is served with rice & meats, and any place pickled goodies add flavor.

(Note: cilantro can be replaced with parsley in these recipes)