



Recipes

MISSIONFOODSERVICE.COM

Ginger and Lemongrass Mango Butter Glaze

Serves 1

Ingredients:

- 1 oz. Fresh Ginger , chopped
- 1 oz. Lemongrass , minced
- 2 oz. Fresh Mangos Puree
- 4 oz. Fresh Mangos , diced
- 1 oz. Light Brown Sugar
- 8 oz. Butter , cut into small cubes
- Salt and Pepper to taste

Directions:

1. Whisk all ingredients together in a mixing bowl. Transfer to a small sauté pan.
2. Bring to a boil over medium heat. Lower temperature and allow mixture to simmer for approximately two minutes.
3. Remove from heat and allow glaze to thicken before using. Season to taste with salt and pepper.