



Recipes

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Spicy Coconut Chutney

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

- 7 1/2 oz. Shredded Sweetened Coconut
- 6 fl. oz. Water
- 3/4 tsp. Salt
- 9 each Dried Red Chiles
- 1/4 tsp. Freshly Ground Black Pepper
- 3 each Whole Garlic Cloves , smashed
- 1 oz. Shallots , peeled and rough chopped
- 2 each Fresh Limes , squeezed

Directions:

1. Combine coconut and water in a small bowl and soak for a few minutes.
2. Add coconut mixture and remaining ingredients to food processor and puree until almost smooth. Reserve chilled in an air tight container, will hold for 2 days.