



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.