

## Mango Spread – *Pasta de mango para untar*

### Ingredients

5 large mangoes, such as Tommy; washed, peeled, pit removed, and cut into chunks  
1 ½ cups sugar  
½ cup water  
1 tbsp lime juice

Place mango chunks (approximately five cups), water and sugar in a pot over high heat. Cook for approximately twenty minutes, stirring occasionally, until the fruit is soft and the mixture looks shiny. Add lime juice, and continue cooking and stirring for another five to eight minutes, until a spreadable consistency is achieved. Transfer to clean jars with lids (makes about three cups). Keep refrigerated, and use within three to four weeks.

