



GRILLED PEARS AND APPLES WITH MANGO RELISH

2 lg. pears, ripe but firm, cut into 1" chunks
2 apples, cut into eighths
8 Tbs. preserved ginger syrup
4 Tbs. rice wine vinegar
4 Tbs. olive oil

Mango relish:

2 mangoes, diced
2 Tbs. chopped shallots
1/4 tsp. powdered ginger
2 Tbs. chopped fresh mint leaves
2 teaspoons olive oil

Thread pears and apples on soaked wooden skewers. Combine ginger syrup, vinegar and oil. Grill skewers, brushing them frequently with ginger syrup mixture, until lightly browned and crisp.

Combine relish ingredients and place in a bowl for serving. Serve warm

Serves 4

