Cut Mango

Photodisc, Inc.

The delicious and juicy mango has long been one of the world's most popular fruits. The fruit's flavor is often described as an exotic mix of pineapple and peach. Mangoes are available from April



to September, but June and July usually offer the best pick and prices.

Thought to be native to India, mangoes have been cultivated for more than 4,000 years. The tree is related to the pistachio and cashew and grows to an average of 50 feet in height. Each tree produces about 100 mangoes. If you haven't tried a fresh mango, you're in for a treat!

When buying a mango, make sure it has a tropical fruity aroma; unripe mangoes have no scent. A fresh mango will give slightly to the touch, but stay away from very soft or bruised fruit. Some mangoes ripen to a combination of raspberry, orange and green shades, while other varieties are golden yellow or green when ripe. If your mangoes aren't quite ripe, storing them in a paper bag for a few days will help them along. The size can vary, but larger mangoes will have more fruit in relation to the pit.



Shrimp and Mango Salad

BY DIANA RATTRAY, ABOUT.COM GUIDE

Serve this grilled shrimp salad on a bed of mixed greens. Scroll down to see more shrimp recipes.

Ingredients:

- 2 large firm mangoes, peeled & shredded
- 3 tablespoons thinly sliced green onions
- 1/3 cup lime juice
- · 2 tablespoons fish sauce, or use soy sauce if necessary
- 1 teaspoon sugar
- 1 small clove garlic, minced
- · 1 small hot chile, such as serrano, seeded, minced
- 1 pound shrimp, (25 to 30 per pound)
- 2 cups greens
- lime slices, for garnish

Preparation:

- 1. Combine green onions, lime juice, fish sauce, sugar, garlic, and chile in a bowl. Mix in shredded mango. Chill while preparing shrimp.
- 2. Shell and devein shrimp and rinse well; divide into 4 portions. Thread 1 portion onto a slender metal skewer. Run a second skewer through shrimp 1/2 to 1 inch from the first skewer, to keep them flat. Repeat with remaining shrimp.
- 3. Grill shrimp on a medium hot grill, covered, for about 3 minutes on each side, or until opaque but still a bit moist in the center of thickest parts.
- 4. Place greens on a platter; mound mango mixture onto the greens using a slotted spoon. Place shrimp over the mango salad and garnish with lime slices, if desired.

SAFEWAY () Ingredients for life.





Large Raw Shrimp 31 to 40-ct. Or 51 to 60-ct. Cooked Shrimp. Sold in a 2-lb. bag. Random weight \$5.99 lb. Frozen/thawed.









Price: \$2.00 ea. SAVE up to \$1.98 on 2

Or Eating Right "Salads at 2 for \$3.







WE'VE GOT GREAT CLUB CARD PRICES AND

Thousands of **EVERYDAY LOW PRICES!**

PO-OB PER HOUSEHOLD, PER DAY

stores serving Wahkiakum, Cowlitz, Clark, Skamania and Klicktat Counties, Items offered for sale are not available to other dealers or s of products containing ephedrine, pseudoephedrine or phenylpropanolamine limited by law Quantity rights reserved. SOME ADVERTISHING ANS MAY NOT BE AVAILABLE IN ALL STORES. Some advertised prices may be even lower in some stores. On Buy One, Get One Free ("BOGO") offers ustomer must purchase the first item to receive the second item free. 80GO offers are not 1/2 price sales, if only a single item purchased, the regular price applies. Manufacturers' coupons may be used on purchased items only — not on free items. Limit one coupon per purchased item. Customer will be responsible for tax and deposits as required by law on the purchased and free items. No liquor sales in excess of 52 gallons. Ne liquor sales for resale. Liquor sales at licensed Safeway stores only. © 2010 Safeway inc. Availability of items may vary by store,

