



## sweet and spicy mango dip

- +1/2 cup sour cream, room temp
- +4 oz cream cheese, room temp
- +1 med jalapeño, sliced & seeded
- +1/2 tsp salt
- +1 tsp sriracha
- +2 Tbsp lime juice
- +2 Tbsp honey
- +2 Tbsp Milne Microdried Mango Powder S16**

Serve with: sliced fruit, celery, chips, tacos, burrito bowls, nachos, grilled chicken

### featured product

Milne MicroDried® Mango Powder S16

- 1) Allow sour cream and cream cheese to reach room temperature.
- 2) Add all ingredients to a food processor and blend until smooth.
- 3) Store in an airtight container in the refrigerator for up to seven days.

## mango margarita rim

### featured product

Milne MicroDried® Mango Powder S16

- + 2 oz **Milne MidroDried® Mango Powder S16**
- + 1 Tbsp coarse sugar
- + 1 tsp coarse salt

- 1) Mix all ingredients together in a small bowl. Transfer mixture to flat surface.
- 2) Wet rim of empty glass with citrus juice of choice and place rim in mixture, until it is fully coated.

