

MANGOS FLAMBE

(a Brazilian recipe)

- 4 ripe mangos
- 1 Tbs butter
- 2 Tbs granulated sugar (or more)
- pinch of salt
- 1/4 cup rum (or Cointreau or a mix of both)
- 2 tsp fresh lemon juice



Cut the mango in medium-sized pieces. Melt the butter in a large skillet over medium heat. Add the diced mango, sprinkle sugar all over it, add the salt, and cook gently until the mango starts to get soft. Taste a piece and decide if you need more sugar.

Carefully add the rum, heat it for a few seconds, and ignite with a match. Wait until the flames die down, sprinkle a little lemon juice, taste again. Serve over vanilla ice cream.