

Diablo Sauce

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	vegetable oil
3	each	shallot - chopped
3	each	garlic clove - chopped
3	each	habanero chile - chopped
1	teaspoon	cumin seed
1	tablespoon	ginger - grated
2	each	red bell pepper - chopped
1/2	each	mango - chopped
1	cup	chicken stock
		lime juice
		salt

Heat oil in heavy bottomed skillet until lightly smoking. Saute shallots and garlic until light brown. Add chiles, cumin, ginger and red peppers. Stir about 30 seconds. Add mango and chicken stock. Simmer about 20 minutes. Puree and season with salt and lime juice.