

## Chef from the Hood Recipes



**Chef:**  
Gustavo Loreto

**Restaurant:**  
Valley Ford Hotel & Restaurant

**Recipe:**  
Chef Gustavo's Mango / Papaya Salsa Tropical!

Wash & prep the following fruits and vegetables and drop into a large bowl as you go:

- 1 large, ripe mango, peeled and diced
- 1 medium, ripe papaya, peeled and diced
- 2 baskets (red & orange) cherry tomatoes halved
- 1/2 cup chopped, fresh cilantro
- 1/2 cup diced red onion or shallots
- 2 teaspoons chopped fresh garlic (or to taste)
- 2 seeded & finely chopped jalapeño peppers
- the juice of 2 limes

Add: 1/3 cup soy sauce & 1 to 2 teaspoons olive oil Mix very gently. Add salt & pepper to taste. Transfer to a serving bowl. Makes about 12 servings.

Wil Morrow, a commercial fisherman is married to Dreen Morrow, owner of the Valley Ford Hotel. Valley Ford, California is a long way from Jalisco, Mexico but it's very close to the source of the local seafood that Chef Gustavo Loreto likes to top with this tangy, tropical salsa, 'Like we used to make at home.' Dreen says, "Gustavo is a tremendously talented chef. When he grills fresh fish right off Wil's boat and tops it with one of his salsas, it's a can't miss combination!" Gustavo recommends making this salsa an hour or so ahead. "It's really great over fresh shucked oysters, grilled fish or chicken."