Ingredients

* 25 c. frozen mango
* 15 limes – squeezed for juice
* Agave nectar to taste
* Sea salt to taste (several small pinches)
* 5 pineapples - cubed
* 20 bannanas - halved
* Ginger to taste- minced
* 3 tablespoons fresh mint – de-stemmed

Procedure

1. Blend 3 cups of mangos, half of the lime juice, half of the agave nectar, and sea salt to taste.
2. Repeat step 1 once the first batch of dressing is complete. Set aside dressings in a covered dish.
3. Put the pineapple, lime zest, ginger, and remainder of mangoes in a medium bowl.
4. Stir gently to combine- Don’t mash the fruit!
5. When it is close to serving time, pour the dressing over the fruit and again stir lightly.
6. Garnish with fresh mint.