

Mango Chipotle Grilled Strawberries

Strawberry season is one of my favorite times of the year. Grocery store berries just don't compare to the juicy, sweet, sunshine grown strawberries that only come for a short time each year. I eat them in every way I can think of — pie, shortcake, or just tossed with sugar, but I may have found my new favorite.

First, if you've never grilled strawberries (or fruit, in general) you're missing out. The high heat and flame of a grill brings out the sweetness and caramelizes your fruit, plus gives it a subtle smokiness that is hard to resist.

But, here's where this recipe becomes out of this world: Costa Verde Mango Chipotle seasoning. It's a mix I got from my Ava Jane's Kitchen spice subscription, and it's one of my favorites. It's made from mangos and chili peppers, so it's sweet, spicy, and exotic all at once. It's got a hint of Colima Sea Salt, so it hits all the right notes, and is perfect for strawberries that are first brushed with Ava Jane's Kitchen Avocado Oil and then grilled until just softened. These berries would be amazing on ice cream, or in a salad, or anywhere else you might eat strawberries, but I didn't get that far because I ate them pretty much straight off the grill with a (tiny!) sprinkling of Colima Sea Salt for extra flavor and salt.

If you've got some berries you don't know what to do with, try this, you will not be disappointed. Oh, and you're welcome!

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Prep time: 10 minutes

Ingredients:

Strawberries

Ava Jane's Kitchen Avocado Oil

Costa Verde Mango Chipotle Seasoning

Colima Sea Salt

Directions:

Preheat a gas or charcoal grill to medium high heat.

Cut the berries in half and thread through skewers. Lay on a platter and brush with Ava Jane's Kitchen Avocado Oil. Sprinkle with the Costa Verde Mango Chipotle Seasoning and grill cut side down, until berries just begin to soften. They only need a few minutes.

Remove from the grill, and eat warm, sprinkled with a light dusting of Colima Sea Salt if desired.