

FRESH PINEAPPLE SALSA

Ingredients

1 inch piece of peeled ginger root - minced
1 garlic clove minced
1 medium red pepper diced
1 small jalapeño seeded and minced
1 medium ripe tomatoes, seeded, and diced
1/3 cup fresh cilantro chopped
1 cup diced fresh pineapple
1/4 cup scallion chopped

3 tablespoons cup olive oil
3 tablespoons cider vinegar
1 teaspoon chili powder
1/2 teaspoon salt
1 teaspoon sugar
1 tablespoon tomato paste

Directions

Combine first 8 ingredients in a large mixing bowl.
In a small bowl whisk remaining ingredients and pour over mixture.

Toss well and refrigerate covered for 2 hours, stir before serving.

Serve with your favorite tortilla chips, or try my family favorite! We top grilled salmon fillets with Fresh Pineapple Salsa. The flavor is sweet and spicy with the support of the rich salmon.

Fresh Pineapple Salsa can be stored in your refrigerator for up to one week.



Although you have dozens of store bought salsa to choose from, you can never match the intense flavor of preparing it fresh, especially when adding ripe, juicy pineapple. This salsa adds instant zing to any meal or appetizer. Great as a condiment to chicken and pork, my family loves it with grilled salmon.