

Dan Ralston's Kitchen

Tropical Salsa

Serves; Variable

Tired of tomato salsas? This easy to make salsa combines the sweetness of tropical fruit with the heat of jalapeno peppers and the distinctive flavor of cilantro. It is a great alternative dip for tortilla chips or warm flour tortillas. But where this salsa really comes to life is as a salsa for grilled fish steaks like tuna, salmon, thresher shark or sword fish.

1 ripe mango

1/2 fresh pineapple

2 Tbs. chopped red onion

3 Tbs. chopped sweet red pepper

1 Tbs. finely chopped pickled jalapeno peppers (or to taste)

1 Tbs. finely chopped cilantro

2 Tbs. pineapple juice

2 Tbs. orange juice

1 Tsp. fresh lime juice

Peel and dice the mango and pineapple into small cubes. Mix with the other ingredients and chill for one hour.

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