

Pineapple Salsa

Ingredients:

- 1 1/2 cups fresh pineapple or canned, crushed pineapple
- 1 Tbsp. cilantro, chopped
- 1 Tbsp. fresh lime juice
- 1 Tbsp. sugar
- 1 tsp. ginger, fresh, minced
- Freshly ground black pepper, to taste.



Stir all the ingredients together, cover and chill until ready to serve. Keeps for two days.

Serving suggestions: Serve with tortilla chips or baked chicken.

Yield: 1 1/2 cups

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