

*A recipe from*

# DAD'S CHILE COOKBOOK



Heat Rating:



## Grilled Pineapple Salsa

Adapted from Chile Pepper Cooking, October, 2002

Pineapple is found more often in spicy foods. Here's a very flavorful preparation for grilled pork or fish dishes...

*2 big slices (¾-1 inch thick) fresh, ripe pineapple*  
*2 Anaheim or hot Hatch chiles*  
*1 jalapeño chile*  
*2 slices (½ inch thick) white onion*  
*1 tsp light olive oil*

Core the pineapple slices. Toss all ingredients in olive oil. Place on a medium-hot grill and cook until soft and browned, about 10 minutes. Cut tops off the chiles, then purée the whole mix in a food processor. Serve warm or room temperature.

Yield: About two cups

Preparation time: 10 minutes

Cooking time: 10 minutes

