

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

