



GRILLED PINEAPPLE SALSA

The perfect accompaniment for a grilled chicken or grilled fish on a hot summer day!

Makes approx. 2 cups

1 Pineapple

Cut the top and bottom off the pineapple.

With a serrated knife cut off the peel and then slice the pineapple into ½ inch wheels. You can leave the core in or cut it out with a cookie cutter.

(Another way to do this is to cut the pineapple into ½ inch slices first and then remove the peel from each slice with a sharp paring knife.)

Preheat your grill on high.

1 tbsp Till's Rub

Take 5 pineapple slices and sprinkle Till's Rub on both sides.

Use the rest of the pineapple for snacking or make a Pineapple Daiquiri.

Grill the pineapple for 4 minutes on each side.

Set aside to cool.

1 Red Onion, medium

Finely dice the onion.

½ cup Cilantro, leaves only

Chop the cilantro coarsely.

1 Serrano Pepper

Chop finely. For less heat remove the seeds and ribs before chopping.

1 Lime, juice only

Squeeze the lime into a bowl and combine with the onion, cilantro and Serrano.

Dice the cooled pineapple slices and add to the bowl.

Dash Salt

Add salt to taste.

Mix everything well and refrigerate.

