

Simply Inspiring. Distinctly Southern.



Recipe of the Month

Provided by Sous Chef Christopher Waycuilis, Shark's Tooth Golf Club

Pineapple Mango Salsa

Yields 2.5 cups

Ingredients

- 1 cup peeled mango
- 1 cup pineapple
- 1/4 cup red pepper
- 3 tablespoons fresh cilantro
- 1/8 cup red onion
- 1 lime, zested
- 2 tablespoons lime juice
- 1 jalapeno pepper

Directions

1. Dice the mango, pineapple, jalapeno, red onion and cilantro
2. Add all ingredients to a large bowl and combine
3. Cover and Refrigerate for 1 hour or until chilled.

Great with chips as an appetizer or to accompany any fresh fish or chicken dish!

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