Pineapple and Cucumber Salsa with Mint
Makes about 3 cups

To make this dish spicier, add the reserved chile seeds.

1/2 large pineapple, peeled, cored, and cut into 1/4 inch pieces
1/2 cucumber, peeled, halved lengthwise, seeded, and cut into 1/4 inch pieces
1 small shallot, minced
1 serrano chile, stemmed, seeds reserved, and minced
2 tablespoons chopped fresh mint
1-2 tablespoons lime juice
1/2 teaspoon grated fresh ginger
Salt
Sugar

Combined pineapple, cucumber, shallot, serrano, mint, 1 tablespoon lime juice, ginger, and 1/2 teaspoon salt in bowl and let sit at room temperature for 15 to 30 minutes. Season with lime juice, salt, and sugar to taste. Transfer to serving bowl.