

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.