

Betty's Fresh Pineapple Salsa (Thanksgiving Accompaniment)



Betty demonstrates how to make Fresh Pineapple Salsa for serving as an accompaniment to a Thanksgiving entree. This fruit relish goes well with roast chicken, roast turkey, baked ham, and many other meats.

Fresh Pineapple Salsa

½ fresh pineapple, peeled, cored, and chopped
1 kiwi fruit, peeled and chopped
¼ cup maraschino cherries, finely chopped
¼ cup green onion tops, sliced
¼ cup fresh cilantro, chopped
1 jalapeno pepper, seeded and fibers removed, finely chopped
Zest of one lime
2 tablespoons lime juice
2 tablespoons honey
ground sea salt, to taste

Combine all ingredients in a medium-sized serving bowl. Stir gently, but thoroughly. Cover with plastic wrap and refrigerate until ready to serve. Spoon alongside roast chicken, roast turkey, or baked ham for a terrific Thanksgiving entree. Enjoy! --Betty