



All three of these salsas are delicious and refreshing! Each one tastes unique and serving these together would be perfect at a party along with Cheese Lace Crackers. Spoon salsa over a grilled or poached chicken breast for an easy main dish. Everyone will enjoy these great salsas!



Mango Salsa

Watermelon Salsa

Mango Salsa

- 1 medium mango, peeled and chopped
- 1/2 c. chopped seeded plum tomatoes
- 1/2 c. finely chopped red onion
- 1/2 c. chopped peeled cucumber*
- 1/4 c. lime juice
- 2 Tbs. minced fresh cilantro
- 1 Tbs. olive oil
- 1 Tbs. cider vinegar
- 1 tsp. ground cumin

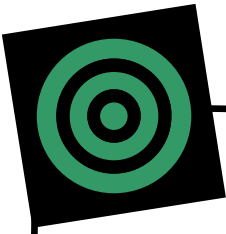
Combine salsa ingredients in a bowl; cover and refrigerate until serving.
*Unwaxed cucumbers do not need to be peeled.



Watermelon Salsa

- 2 c. chopped seedless watermelon
- 1 c. Dole unsweetened crushed pineapple in it's own juice, drained and squeezed
- 1/4 c. finely chopped sweet onion
- 1/4 c. minced fresh cilantro
- 3 Tbs. Tropicana or fresh orange juice
- 1/8 - 1/4 tsp. original Tabasco Sauce

Combine salsa ingredients in a bowl; cover and refrigerate for at least 1 hour.



Chunky Cucumber Salsa

Chunky Cucumber Salsa

- 2 c. cucumbers, peeled and coarsely chopped*
- 1 medium mango, chopped
- 1 medium sweet red pepper, chopped
- 1/2 c. red onion, finely chopped
- 1 tsp. crushed garlic
- 2 Tbs. apple cider vinegar
- 1 Tbs. cilantro, minced
- 1 tsp. salt
- 2 tsp. honey
- 1/4 - 1/2 tsp. cayenne pepper

In a large bowl, combine all the ingredients. Cover and refrigerate for 2-3 hours before serving.

*Unwaxed cucumbers do not need to be peeled.



Serve this trio of salsas at your next barbeque! They will add a tasty and refreshing accompaniment to chicken, fish or pork.

Mango Salsa, Watermelon Salsa, Chunky Cucumber Salsa

