

SAVOR INDIANA RECIPES



Pineapple Salsa

INGREDIENTS

- 2 whole pineapples, small diced
- 1/2 cup red onion, small diced
- 1/4 cup red bell pepper, small diced
- 1/4 cup green bell pepper, small diced
- 1 jalapeno pepper, finely diced
- 2 tablespoons fresh cilantro, chopped
- 1 teaspoon fresh garlic, chopped
- 2 tablespoons olive oil
- 1/4 cup pineapple juice
- Salt and pepper to taste



From The Kitchen of
Belterra Casino & Resort
Vevay, Indiana
From "Visiting Vevay and
Switzerland County"

DIRECTIONS

1. Clean and core the pineapples. Cut into a small dice.
2. Clean and dice the rest of the vegetables and herbs finely.
3. Combine all ingredients in a stainless steel bowl.
4. Add salt and pepper to taste, as needed.

Yield: 5 cups