

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

One half of a very ripe pineapple, peeled and sliced into long, flat planks, about 1/2" thick, core section cut off, about 3-4 slices

1 tablespoon neutral oil, like grapeseed or avocado

1 tablespoon tequila or rum

1/4 cup red onion, finely diced

1-2 teaspoons Tajin spice mix, or more or less to taste

1 teaspoon sweet or hot smoked paprika

1/4 cup fresh lime juice

1 small orange, peeled and sliced, then slices cut into quarters

1 tablespoon red wine vinegar

1-2 sprigs of fresh oregano, cilantro or mint (or a combination), roughly chopped or torn

Preparation

- 1 Build a charcoal fire in your grill or preheat a gas grill to very hot.

Cook

- 2 Brush the pineapple slices very lightly with oil, then brush lightly with tequila. Sprinkle with salt and lay the pineapple slices on the grill. Cook for about thirty seconds per side, or until the pineapple develops nice clear grill marks, then remove to a cutting board.
- 3 Dice the pineapple into 1/4" inch pieces, and transfer to a medium sized bowl.
- 4 Add the onion, Tajin, smoked paprika, one teaspoon kosher salt, lime juice, orange pieces, vinegar, remaining tequila, and fresh oregano, cilantro or mint.
- 5 Mix the salsa well, taste, and adjust salt and acidity as needed. It should be a zesty balance of sweet, sour, salty and spicy.

Plating

- 8 Chill the salsa briefly before serving, then serve with tacos, grilled fish or meats, with tortilla chips or plantain chips. Garnish with extra fresh herbs or citrus as desired.

Bete'avon!

