

Roasted Pineapple Salsa

- 1 Fresh Pineapple
- 1 Red Bell Pepper, diced
- ½ cup Cilantro, chopped
- ½ cup minced Red Onion
- 2 Tbsp minced Jalapeño chiles
- 1 Tbsp rice vinegar or white wine vinegar
- 1 tsp Hot Sauce
- 1 tsp salt

Peel, core and slice the pineapple into 1/4-inch slices and grill until lightly browned on both sides. Dice pineapple (should yield about 2 cups). Mix all the ingredients together and stir well to combine.