



Roasted Pineapple Habanero Salsa *(adapted from Salsa Brava Cucina)*

- 3 medium tomatoes
- 4 jalapeno peppers, stems removed
- 1/2 medium sweet onion, sliced a quarter inch thick
- 1/2 cup cilantro, chopped
- 2 teaspoons salt or to taste
- 2 habanero peppers
- 1 large can pineapple tidbits with juice

Heat a grill pan over medium high heat. As it is warming, arrange halved tomatoes, jalapenos and onion on the pan. Grill until vegetables are blackened and softened - about 10 to 12 minutes. Remove to a bowl and cool. Place half the roasted vegetables along with cilantro, salt, 1 habanero and half the pineapple with juice into a food processor. Process to desired consistency and remove to a serving bowl. Repeat with remaining ingredients. Chill until serving. *Note - this is a very hot and spicy salsa but will mellow over time. Use within 4 days.*

Salsa de Mariscos *(adapted from Salsa Brava Cucina)*

- 2 large tomatoes, diced
- 1 small Persian cucumber, diced
- 1 jalapeno, minced
- 1/2 sweet onion, diced
- 1 cup chopped cilantro
- 1-1/2 teaspoon coarse sea salt.

Combine all ingredients in a bowl and refrigerate until serving. Great with fish tacos too!