



Pineapple Salsa

Recipe by Ken Haedrich, Maple Syrup Cookbook



1 c. finely chopped fresh pineapple

2 tbsp. finely minced red onion
or scallion

1 tbsp. chopped fresh cilantro or mint

1 Serrano Chile,

seeded and finely minced

Juice of 1 small lime (about 1 tbsp.)

1 tbsp. pure NYS maple syrup

Combine the pineapple, onion, cilantro, chile, lime juice, and maple syrup in a medium bowl. Refrigerate, covered, for at least one hour or up to two days before serving.