

strawberry pineapple salsa

You can use as strawberry pineapple salsa for your grilled meat or sausages. The taste is sweet and sour.

The salsa is perfect for barbecues. Especially when you're tired of the same salsas over and over again. Probably none of your guests will have tried the Strawberry Pineapple Salsa before and they will love it!

INGREDIENTS

1 cup (250g) pineapple
1 /2 cup (125g) mango
1 cup (250g) strawberries
1 tablespoon ginger
2 tablespoons lemon juice
2 teaspoons sugar

DIRECTIONS

Dice pineapple and mango. Hull and dice strawberries. Put all ingredients into blender and blend until smooth.

If the mixture is too thick you can add a little bit of water. Add sugar to your liking.

The salsa can be kept for up to two days in the fridge and is enough for 8-10 people.