

Chunky Cucumber Salsa

Ingredients:

- 3 medium cucumbers, coarsely chopped
- 1 cup mango, fresh or frozen, coarsely chopped
- 1 cup corn; fresh, canned or frozen
- 1 red pepper, coarsely chopped
- 1 small red onion, coarsely chopped
- 1 jalapeno pepper, finely chopped
- 2 garlic cloves, minced
- 2 Tablespoons vinegar
- 1 Tablespoon chopped fresh cilantro
- 1/2 to 1 teaspoon salt
- 1/2 teaspoon sugar
- 1/4 -1/2 teaspoon cayenne pepper



Directions:

1. In a large bowl, combine all the ingredients.
2. Cover and refrigerate for 2 - 3 hours.
3. Serve with tortilla chips or as a side salad.

May use
canned or fresh
pineapple instead of mango

Recipe from Carol Hollister, 2012 Farmers Market Cookbook

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