



PINEAPPLE & RED PEPPER SALSA

1 large ripe pineapple, peeled and cut into spears

2 tsp. **Hickory & Maple Garlic Seasoning**

2 tsp. **Mango Chili Lime Seasoning**

1 large red pepper

½ red onion, finely diced

1 Tbsp. honey

Juice of one lime

Heat the BBQ grill to medium heat. Season pineapple with seasonings. Place seasoned pineapple on the grill and cook until starting to char on the edges. Core and quarter red pepper. Place the pepper on the grill, skin-side down, cover the grill, and cook until tender, about 6-7 minutes; until the skin starts to blacken. When cooled, remove the blackened skin. Dice the cooked pepper and pineapple and place in a bowl along with diced onion. Combine honey, lime and seasonings and drizzle over salsa. Black bean and diced avocado are a nice addition to this salsa.

