



Grilled Pineapple Salsa

makes about 2 cups

- 1 jalapeño
- 1 poblano
- 1/2 pineapple peeled, cored, halved and cut into 1"-thick slices
- 1/2 bunch cilantro, chopped
- 3 scallions, white & pale green only, trimmed and thinly sliced
- 2 tablespoons fresh lime juice
- sea salt to taste

Heat a cast iron skillet over medium heat. Cut chiles in half and remove stem and seeds. (Wear gloves or be very careful!) When skillet is hot, add chiles skin side down and let them cook until they're good and blistered, pressing on them occasionally so heat gets to every part. Use tongs to remove from skillet and set aside to cool.

Now, pour a couple of drops of oil in the skillet and add the pineapple slices. You don't want to crowd them, so do this in batches, as needed. Let them sit until they get a nice, dark caramelized crust, then turn them and do the same on the other side. If they char a bit, that's fine - you want that smoky flavor.

When you're done cooking the pineapple, transfer it to a cutting board. Chop it into small chunky dice and place in a medium size bowl along with the cilantro and scallions.

Use your fingers to peel away the charred skin from the peppers. If little burnt bits are left, that's fine. Now chop finely and add to the pineapple mixture.

Stir to combine well and add lime juice and salt to taste. Serve this at room temperature or chill and serve cold. It will keep in the fridge, tightly covered, for a couple of days.