

# Pineapple-Plum Habanero Salsa



## Ingredients:

- 4 cups fresh pineapple juice
- 2 cups black plums, coarsely chopped
- 2 Habanero peppers, seeded and coarsely chopped
- 2 cups fresh pineapple chunks, coarsely chopped
- 1 cup green onions, sliced into rounds
- 1 cup plum sauce
- 1 cup fresh pineapple, diced into 1-inch pieces
- 2 tablespoon olive oil
- 2 tablespoons kosher salt
- 2 tablespoons freshly ground black pepper

## Directions:

- 1) Heat the olive oil in a stock pot over medium-high heat. Add the plums through the green onions and cook for five minutes until the flavors are released.
- 2) Stir in the plum sauce and the pineapple juice, and season with salt and pepper.
- 3) Continue cooking the fruit for 10 – 15 minutes until the pineapple is soft.
- 4) Using an immersion blender, blend the ingredients together until smooth.
- 5) Add the smaller pieces of pineapple to the pot and cook an additional 15 – 20 minutes, until thickened.

**What to serve this with:** Braised pork street tacos on grilled corn tortillas.