



West Indies Salsa

2 cups cubed, fresh mango
1/2 cup peeled, seeded, and chopped cucumber
1/4 cup chopped cilantro leaf
2 Tbsp finely chopped green onion
1/4 cup (or to taste) Melinda's Hot Sauce
3 Tbsp fresh lime juice, key lime preferred
1 1/2 tsp brown sugar
1 tsp grated fresh ginger
1 tsp vanilla

Combine ingredients in a bowl, mix well and allow to stand for 30 minutes. Serve at room temperature.

Yields about 3 cups.

This wildly flavorful salsa is designed to use with intensely flavored fish such as king mackerel or tuna. It is also great over roasted chicken or grilled steaks.