



Blind-sided By Tequila-Lime Salsa

(Makes 6 cups)

From [Tailgating Done Right Cookbook: 150 Recipes for a Winning Game Day](#)

(Fox Chapel Publishing 2019)

Ingredients:

2 firm ripe mangoes	Juice of half a lime
1 pineapple, peeled	1/8 tsp. black pepper
1 red bell pepper	1 T. agave nectar
3 T. melted unsalted butter	2 T. tequila
2/3 C. chopped red onion	1 1/2 tsp. smoked paprika
1/4 C. chopped fresh cilantro	

Method:

Slice off the two fat sides of each mango; cut a crisscross pattern into the fruit slices without cutting through the skin. Core the pineapple and cut into six wedges. Cut the bell pepper into thirds; remove the stem and seeds.

Grease the grill rack and preheat the grill on medium heat. Brush the mango, pineapple, and pepper pieces with butter and arrange on the hot grill rack. Cook everything until grill marks appear, flipping the pineapple and pepper to brown all sides. Set all aside to cool.

Use a spoon to remove the mango pieces from the skin; toss the pieces into a bowl. Cut the pineapple and pepper into bite-size pieces and add to the bowl along with the onion, cilantro, lime juice, pepper, agave nectar, tequila and paprika. Stir until well blended.

Serve with tortilla chips or use as a condiment for grilled burgers.

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