

# ***Chunky Cucumber Salsa***

## **You will need:**

- 3 cucumbers, peeled and chopped
- 1 cup mango chunks
- 1 cup corn or canned black beans, drained
- 1 sweet red pepper, chopped
- 1 red onion, finely chopped
- 3 garlic cloves, minced
- 2 Tablespoons white vinegar
- 1 Tablespoon minced cilantro
- 1 teaspoon salt
- 1 teaspoon sugar
- ¼ teaspoon cayenne pepper

## **Step by Step:**

1. In a large mixing bowl, combine all ingredients.
2. Cover and refrigerate for 2 to 3 hours.
3. Serve with tortilla chips.

**From the kitchen of Carol Hollister  
Ecdowntownfarmersmarket.com  
FARMERS MARKET COOKBOOK**



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