

## Chunky Cucumber Salsa

### *Ingredients:*

- 3 medium cucumbers, coarsely chopped
- 1 cup mango, fresh or frozen, coarsely chopped
- 1 cup corn; fresh, canned or frozen
- 1 red pepper, coarsely chopped
- 1 small red onion, coarsely chopped
- 1 jalapeno pepper, finely chopped
- 2 garlic cloves, minced
- 2 Tablespoons vinegar
- 1 Tablespoon chopped fresh cilantro
- 1/2 to 1 teaspoon salt
- 1/2 teaspoon sugar
- 1/4 - 1/2 teaspoon cayenne pepper



### *Directions:*

1. In a large bowl, combine all the ingredients.
2. Cover and refrigerate for 2 - 3 hours.
3. Serve with tortilla chips or as a side salad.

May use  
canned or fresh  
pineapple  
instead of  
mango

Recipe from Carol Hollister, 2012 Farmers Market Cookbook

University of WI, U.S. Dept. of Agriculture and WI counties cooperating. UW-Extension provides equal opportunities in employment and programming including Title IX and ADA.

