

BANANA SALSA

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2-3 Bananas (Slightly Green OK)

1 yellow bell pepper, chopped

1 red bell pepper, chopped

½ cup cilantro leaves

3 green onions, chopped

¼ cup lime juice

¼ cup brown sugar

2 Tablespoons fresh ginger, diced

Pinch of salt

Pinch of red pepper flakes

In a large bowl, mix the bananas, peppers cilantro, green onions, lime juice, brown sugar, fresh ginger, olive oil, salt, and red pepper flakes, and mix well with a spoon.

Cover and set aside for at least 20 minutes until ready to spoon on fish, chicken or pork.