

Cantaloupe Salsa

Contributed by Editor
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Recipe from: pigbbq

Servings: 4

Cool cool salsa ! Very flavorful, but mild in heat and it goes great with hot or cold foods. I especially like it over smoked catish or flounder and a perfect accompaniment to grilled asparagus!

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1 large cantaloupe

1 red bell pepper, chopped

½ cup chopped cilantro

2 tablespoons green onion, chopped ..white and green parts

½ cup lime juice

1 teaspoon salt

1 tablespoon red pepper flakes

Peel the cantaloupe and remove the seeds. Chop it into very small pieces and add the onions, cilantro, diced red pepper and lime juice. Stir and add the pepper flakes and salt. Blend it all and chill for at least 3 hours.

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