Loquat Coconut Pineapple Salsa

Description

This fresh tropical fruit salsa made with loquats is a great appetizer for a Thai, Hawaiian or Mexican theme party - anywhere coconuts can be found! It's also great with fish.

Summary

Yield: 8
Prep Time: 30 minutes
Category: Salsas
Cuisine: American
Tags: loquat recipes, fruit salsa, fresh coconut

Ingredients

- 3 fresh seeded serrano peppers
- 1 fresh coconut (brown shell)
- 1 fresh pineapple
- 4 ozs fresh mint leaves, chopped
- 1 tbsp hot chili paste with garlic (optional)
- 8 peeled and seeded loquats
- 3 tbsps fresh lime juice
- 1 tsp salt

Instructions

Make sure your hear fluid in the coconut when you shake it, also make sure there are no cracks.

Make sure to smell the fresh pineapple to ensure it's freshness.

There should be 3 holes (eyes at the end) in the coconut - 2 hard and 1 soft. Using an ice pick puncture the the soft old and allow the coconut fluid to drain. You can use the fluid for a cocktail reward for yourself after you finish picking the coconut meat out of the coconut you'll deserve one.

Use a pallet or cover hammer with cloth and strike the score around the coconut, this should break the coconut open. You want to keep the pieces as large as you can.

Take each piece of coconut shell and score the coconut meat to the shell, then using a oyster knife get between the shell and the bottom of the meat and pry meat out. The meat will be white with a thin brown backing called leather. You can leave the leather on if you like. However, I use a potato peeler to remove the leather - it just makes the salsa presentation pretty.

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Once you have all the coconut meat out of the coconut - you can cut the coconut into slices that you can put in you food processor or manual chopper.

For the pineapple cut about 2 inches off the top (below greens) and bottom. Using a sharp knife remove the outer skin, much the way you would remove corn off the cob. There is a tough core inside the pineapple that must be removed too. There are tools that you can purchase to help. However, I just quarter the pineapple and remove the core that way. Chop into chunks that will fit in your food processor.

To peel the loquats, just cut of the ends, the skin should peel right off. Slice the louquat to the seed and remove seeds, I also remove the seed membrane - but you don't need too.

To seed the serrano peppers , put on gloves, the seeds and juice can really burn. Cut off top and botton, half pepper and remove seeds and membranes.

Pull mint leaves of stems and lightly chop

Now it gets easy

You take all the ingrediants, place them into the food processor and pulse until you get the consistancy you like (5 to 6)

Notes