

Tropical Salsa

Article No. 01057 (340 mL/11.5 fl. oz.)

In recent years, salsa has eclipsed ketchup as the number-one selling condiment (by dollar volume) in North America...and hot sauces are available on supermarket shelves in a wider variety than ever before.

This exclusive blend of pineapple, bananas and chiles is inspired by Caribbean fruit salsas and Indian chutneys. Use it as an alternative to barbecue sauce or as a condiment for Caribbean and Asian foods.

- **Contains natural ingredients**
- **Fat-free**
- **Exclusive:** Created specially by Watkins and available nowhere else.
- **Unique flavors:** More than just heat—a blend of hot, sweet, and tangy flavors.
- **Heat Level:** Medium-mild.
- **Uses:** Use at the grill or broiler for chicken or pork (and as a table sauce); as a condiment for Caribbean, Asian, and Mexican foods...even burgers! A unique alternative to barbecue sauce.

Easy Appetizer

Pour Tropical Salsa over cream cheese and serve with your favorite crackers. Cooked baby shrimp or canned crab can be placed atop cream cheese before or after topping.

Easy Mango Chutney

Combine 3/4 cup/180 mL finely-chopped mango (about 2 medium) with 2 tbsp/30 mL Watkins Tropical Salsa. Add more Tropical Salsa to taste if desired. Serve as a condiment with pork, chicken or curries.



Tropical Rice Salad

- 2-1/4 cups/550 mL water
- 1-1/2 tbsp/25 mL Watkins Chicken Soup Base
- 1/3 cup/80 mL Watkins Tropical Salsa
- 1-1/4 cups/325 mL rice blend
- 1/2 cup/125 mL julienne-cut carrots
- 1 can (8 oz/227 g) pineapple tidbits, drained
- 3/4 tsp/4 mL Watkins Parsley
- 1/4 cup/60 mL sunflower seed nuts

Combine water, soup base and Tropical Salsa in medium saucepan; bring to a boil. Add rice and carrots. Cover and reduce heat; simmer 35 minutes. Remove from heat and let rest 15 minutes; fluff rice with fork. Add remaining ingredients and serve.