

# Carib'Bean Salsa

2 cups ripe papaya (not overripe & smooshy), diced 3/8" approx.

1 cup firm-cooked black beans

1/4 cup finely chopped red onion

3 to 6 tbsp. Iguana Red Pepper Sauce

2 to 3 tbsp. Caribbean Condiment

1/4 cup fresh chopped cilantro leaves

3 tbsp. fresh lime juice

1 tbsp. olive oil (as virgin as you can find)

Blend all ingredients and chill for 20 minutes before serving.

Best with white, lightly-salted tortilla chips and good company.