

MINT SALSA:

- 1 cup minced fresh mint
- 1 small cucumber, peeled, seeded and chopped
- 1/2 cup seeded chopped tomato
- 2/3 cup finely chopped onion
- 1 jalapeño pepper, seeded and chopped
- 3 Tablespoons lemon juice
- 2 Tablespoons sugar
- 2 garlic cloves, minced
- 3/4 teaspoon ground ginger
- 1/4 teaspoon salt

. In a bowl, combine the salsa ingredients; cover and refrigerate until serving.

<http://www.lincolntent.com/GFCF-Sauces.html>