



PINEAPPLE-CASHEW SALAD

From the kitchen of Marcus Samuelsson

- ½ cup sweet white wine
- ¼ cup packed brown sugar
- ½ golden pineapple, peeled, cored, and diced (about 1½ cups)
- ½ cup roasted cashews
- 4 mint leaves, finely shredded

1. Pour the wine into a medium bowl and add the sugar, stirring until it is dissolved. Add the pineapple cubes. Cover and refrigerate for 2 hours.
2. To serve, stir the cashews into the pineapple. Divide among serving bowls and sprinkle with the mint.

Great to serve with: Chocolate Pancakes, see recipe.



Makes: 6 servings

Pairs deliciously with our Joya del Dia Blend™ coffee. Balanced and approachable, with clean delicate flavors and a soft cocoa finish, this is a distinctive blend of coffees from Colombia, Guatemala and Costa Rica.



This recipe can be found in Marcus Samuelsson's cookbook, *The Soul of a New Cuisine*.