

Berry Salsa - Appetizer.txt

Berry Salsa

Christine France, Sauces and Salsas, Hermes House 2004

This unusual, richly colored fruit salsa is the perfect choice for a summer al fresco meal, to serve with grilled or broiled fish or poultry.

1 fresh jalapeño pepper  
½ red onion, minced  
2 scallions, chopped  
1 tomato, finely diced  
1 small yellow bell pepper, seeded and minced  
3 tablespoons chopped cilantro  
¼ teaspoon salt  
1 tablespoon raspberry vinegar  
1 tablespoon fresh orange juice  
1 teaspoon honey  
1 tablespoon olive oil  
1 ½ cups strawberries, hulled  
1 ½ cups blueberries or blackberries  
Generous 1 cup raspberries

Wearing rubber gloves, finely chop the jalapeño pepper (discard the seeds and membrane if a less hot flavor is desired). Place the pepper in a medium-size bowl.

Add the red onion, scallions, tomato, pepper and cilantro, and stir to blend.

In a small bowl, whisk together the salt, vinegar, orange juice, honey and olive oil. Pour onto the jalapeño mixture and stir well.

Coarsely chop the strawberries. Add to the jalapeño mixture with the other berries and stir to blend.

Let stand at room temperature for 3 hours, and then serve.

Serves 4.

Cooks tip: Defrosted berries can be used in the salsa, but the texture will be softer.