

Salsa Contest

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Huntington Beach

*Fruit Salsa*

1st Place

2 Medium Nectarines, unpeeled and finely diced

1 Mango, peeled and diced

½ cup Raspberries

¼ cup Blackberries

3 tablespoons Red Onion, diced

1 Jalapeño Chili, finely minced

1 Serrano Chili, finely minced

1. In a non-reactive, medium-size bowl, combine Nectarines, Mango, Raspberries, Blackberries, Onion, Jalapeño Chili and Serrano Chili.

Dressing:

1 tablespoon Lime Juice

1 tablespoon Raspberry Vinegar

1 tablespoon Raspberry Liqueur, such as Chambord

2 teaspoon Olive Oil

Salt and Pepper to taste

3 tablespoons chopped Cilantro

1. In a separate bowl, whisk Lime Juice, Vinegar and Liqueur. Whisk in Olive Oil; season to taste with Salt and Pepper. Gently toss dressing with fruit mixture; allow to rest for at least 30 minutes, but not more than 3 hours. Toss in Cilantro. Serve.

Serving Suggestions:

- With grilled or sautéed fish, shell-fish, chicken, duck or pork.

Yield: about 3 cups or 12 servings.