

BLUEBERRY SALSA

2 CUPS COARSELY CHOPPED FRESH BLUEBERRIES

1 CUP WHOLE FRESH BLUEBERRIES

1 TABLESPOON FRESH LIME JUICE

3 TABLESPOONS CHOPPED FRESH CILANTRO

1 JALAPEÑO PEPPERS, SEEDED AND MINCED

1/3 CUP DICED RED BELL PEPPER

1/2 TSP OF FRESH GINGER

1/2 TSP OF SUGAR

1/2 TEASPOON KOSHER SALT

DIRECTIONS

COMBINE INGREDIENTS IN A SMALL BOWL AND LET SIT FOR TWENTY TO THIRTY MINUTES FOR FLAVORS TO BLEND.

ERVE WITH TORTILLA CHIPS OR OVER GRILLED MEAT AS A RELISH

PRESENTED BY: CHEF EMMA CURRIE