

DOOR COUNTY CHERRY RECIPES

COMPLIMENTS OF WISCONSIN CHERRY GROWERS ASSOCIATION

Firecracker Salsa

This spicy mixture wows traditional salsa lovers.

Filling:

- $\frac{1}{2}$ cup dried tart cherries
- $\frac{1}{2}$ cup cherry preserves
- 2 tablespoons red wine vinegar
- $\frac{1}{2}$ cup chopped red onion
- $\frac{1}{2}$ chopped yellow bell pepper
- $\frac{1}{4}$ chopped jalapeno peppers, or to taste
- 1 to 2 tablespoons chopped fresh cilantro
- 1 teaspoon lime or lemon juice

Instructions:

Combine dried cherries, cherry preserves and vinegar in a small microwave-safe bowl; mix well. Microwave on high (100% power) 1 to 1-1/2 minutes or until hot. Let stand 5 minutes.

Stir in red onions, yellow bell pepper, jalapeno peppers, cilantro and lime juice. Refrigerate, covered 3 to 4 hours or overnight. Serve with grilled swordfish or tuna. It's also excellent as a topping for hamburgers.

Makes 1 $\frac{1}{2}$ cups