

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

Cherry Salsa

- 1 tsp -Crushed Red Pepper
- 2 tbsp -Boiling water
- 2 tbsp -Fresh squeezed lime juice
- 1 tbsp -Balsamic Vinegar
- 1 tbsp -Sugar
- ½ tsp -Kosher Salt
- ½ tsp -Cinnamon
- 3 cups -Pitted cherries, quartered
- 1/3 cup -Finely diced red bell pepper
- 1/3 cup -Finely diced onion
- 1 tbsp -Chopped cilantro

Directions:

In a medium bowl place crushed red pepper. Stir in boiling water; let stand 10 min. Stir in lime juice, vinegar, sugar, salt and cinnamon

Add cherries, bell pepper, and onion; gently stir. Let stand 30 minutes. Stir in cilantro just before serving. Serve with crisp pita chips.



Untiedt's Vegetable Farm, Inc.

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