



Tart Cherry Recipe Card

Fire Cracker Salsa

In addition to knowing about the health benefits of [cherry juice](#), we at Traverse Bay Farms we know salsa. In addition to having won 20 national food awards for our salsas, BBQ sauce and mustard we also have several salsa recipe cookbooks for our customers to enjoy. In this recipe card, I wanted to share a spicy mixture that adds an additional layer of flair to the traditional salsa recipe.

- 1/2 cup [dried tart cherries](#)
- 1/2 cup Traverse Bay Farms cherry preserves
- 2 tablespoons red wine vinegar
- 1/2 cup chopped red onion
- 1/2 chopped yellow bell pepper
- 1/4 chopped jalapeno peppers, or to taste
- 1 to 2 tablespoons chopped fresh cilantro
- 1 teaspoon lime or lemon juice

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 onion, yellow bell pepper, jalapeno peppers, cilantro and lime juice. Refrigerate, covered, 3 to 4 hours or overnight. Serve with grilled swordfish or tuna. Its also excellent as a topping for hamburgers. [makes about 1-1/2 cups; enough for 6 to 8 servings with a main course]

TIP - Add 1 cup of dried cherries to traditional cherry pie ã it increases the cherry flavor. Or add about 1/2 cup dried tart cherries to your favorite apple or peach pie recipe. The cherries complement the other fruit in the pie while adding flavor and color.

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