



THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

Two Fruity Salsas

Mango Raspberry Salsa:

Makes about 3 cups

Ingredients:

2 ripe mangoes, diced
6 oz raspberries
2 tablespoons cilantro, finely chopped
1 tablespoon shallot, minced
Zest of 1/2 orange, 1 lemon, 1 lime
1 tablespoon lime juice
1 tablespoon lemon juice
1 tablespoon orange juice
1 tablespoon olive oil
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon cayenne pepper

Directions:

(1) Have the mangoes around the seed, and score to dice.
(2) Using a citrus zester, zest the citrus fruits, and then juice.
(3) In a large bowl, combine all of the ingredients together, and gently toss to mix.
(4) Cover, and refrigerate the salsa for 30 minutes, to allow the flavors to blend.

Peach, Corn, Tomato Salsa:

Makes about 4 cups

Ingredients:

2 large peaches, chopped
2 Roma tomatoes, diced
1/4 red onion, diced
1 lime, zest and juice
1/4 cup basil leaves, chopped
4 ears grilled corn, cut off the cob
1 tablespoon olive oil
1/2 teaspoon salt
1/4 teaspoon black pepper

Directions:

(1) Dice the peaches, tomatoes, and onion.
(2) Using a citrus zester, zest, then juice the lime. Chop the basil leaves.
(3) Grill the corn directly on a hot grill for about 12 minutes, rotating every 3-4 minutes until the corn is partially charred. After the corn has cooled slightly, strip the kernels from the cob.
(4) In a large bowl, combine all of the ingredients together, and gently toss until mixed.
(5) Cover, and refrigerate the salsa for 30 minutes to allow the flavors to blend together.