



Cherry Salsa

By @bitemeindustries

Celebrate summer harvest with this fresh cherry salsa. Colorful and a tasty accompaniment to grilled meats, or simply gobble it up with your favorite tortilla chips.

Total Time: 15 minutes

Servings: 4

Ingredients

1 1/2 c fresh cherries, stemmed and pitted, about 28 large cherries (10oz)

1/2 c diced shallot, approximately 1 whole medium shallot

2 tbs fresh cilantro, chopped

2 tbs fresh basil, chopped

1 jalapeño, finely chopped, deseed for less heat

2 tbs freshly squeezed lime juice (1 whole lime)

1 tbs brown sugar

1/4 tsp kosher salt

1/4 tsp freshly ground black pepper

Instructions

1. De-stem and pit your cherries with a cherry pitter. Dice them without mashing them up. Ten ounces will yield about 8 finished ounces, or 1 1/2 cups chopped.
2. Add all the ingredients into a medium bowl and stir together. Enjoy on grilled meat, or my favorite way, directly on tortilla chips.

Note: Be sure to make this fresh right before serving. About 10-15 minutes in advance will allow the flavors to meld, but like many salsas, it is meant to be eaten same day.

Equipment

Cherry Pitter

Citrus Reamer or juicer



#cherry #salsa #fresh #summer #sidedishes