



Strawberry Salsas

Fresh strawberry season is so short! Here today and gone tomorrow. Since we can't extend the growing season, we need to expand the use. This means venturing outside of desserts into savory territory. With fruit being a natural with meat, a fresh strawberry salsa creates a perfect combination.

These salsas have beautiful color, fresh strawberry flavor, avocado creaminess and chile heat. Serve over chicken or pork hot off the grill. For a summer treat, create a cold salad by chilling the meat and serving over fresh lettuce or spinach, topped with the salsa.

Strawberry Salsa

Yield: 1 ½ Cups

Ingredients

- 1 C fresh strawberries, stemmed, hulled and ¼" dice
- 2 T white onion, ¼" dice
- 1 Serrano chile (or to taste), stemmed, seeded and fine diced
- 1 t lime juice
- 1 t sugar
- 1 pinch dried chile powder (optional)
- 1 T cilantro
- ½ C avocado, ¼" dice
- lime zest

Combine the strawberries through cilantro in a bowl. Next, gently add and mix in the avocado so that it combines but does not get creamy. Add a little lime zest and taste. There should be just a hint of brightness from the lime. Chill for up to one hour to allow flavors to combine. If serving over warm meat, allow the salsa to come to room temperature prior to serving.

Best used the same day prepared.

Recipe by David Musial





Strawberry and Pineapple Salsa

Yield: 2 Cups

Ingredients

- 1 C fresh strawberries, stemmed, hulled and ¼" dice
- ½ C pineapple, ¼" dice (fresh if available)
- 2 T white onion
- 1 serrano chile (or to taste), stemmed, seeded and fine diced
- 1 t lime juice
- 1 t honey
- 1 T cilantro, minced
- lime zest

Follow above directions for Strawberry Salsa.

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