



Grape Salsa

Makes about 3 cups

This is a terrific, kid friendly any-time salsa. Kids will eat it by the spoonfuls, and adults will love the versatility. Use as a snack with chips, or as a side to grilled poultry or fish. In wraps, it makes a perfect refreshing (and healthy) alternative to other condiments. To increase the heat in this mild salsa, leave some of the seeds and membranes in the jalapeño when cleaning. The heat is in the seeds and the membranes. Substitute a garden cucumber for the hothouse cucumber. Simply remove the seeds before chopping. The flavors of this salsa really come together over time. Although the 1 hour noted in the recipe is sufficient, I make this several hours before I intend to serve it.

Ingredients:

1 cup quartered, ripe seedless green grapes,
1 cup quartered, ripe seedless red grapes
 $\frac{3}{4}$ cup peeled hothouse cucumber, finely chopped
 $\frac{1}{4}$ cup red onion (or other sweet onion such as Vidalia), finely chopped
1 tablespoon chopped fresh parsley
1 tablespoon finely chopped, seeded jalapeño pepper
2 tablespoons fresh lime juice
Sea salt and fresh ground pink peppercorns to season

Preparation:

Combine all ingredients in a non-reactive bowl. Cover and chill at least 1 hour, stirring occasionally.

courtesy of www.TheresAChefInMyKitchen.com