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Recipes

Braeburn • Cameo® • Gala • Fuji • Red Delicious • Rome
Golden Delicious • Granny Smith • Pink lady • Jonagold



Pink Lady Apple Salsa

This zippy salsa gains wonderful crunch and sweetness from Pink Lady apples. Delicious as an appetizer served with corn chips, the salsa could also be spooned over a piece of grilled or baked halibut or other fish.

- 1 large tomato, cored and finely chopped
- 3/4 cup finely chopped sweet onion
- 3 Tbsp freshly squeezed lime juice
- 1 large jalapeño chile, cored, seeded and finely chopped
- 2 Pink Lady apples
- 2 Tbsp minced fresh cilantro
- 1 Tbsp honey
- Salt and freshly ground black pepper
- Corn chips

Stir together the tomato, onion, lime juice and jalapeño in a medium bowl.

Quarter and core the Pink Lady apples and cut them into fine dice. Stir the apples into the tomato mixture with the cilantro, honey and salt and pepper to taste. Refrigerate for up to 6 hours before serving.

To serve, spoon the salsa into a serving bowl and serve with a bowl of corn chips alongside.

Makes 6 to 8 servings