

Herbal Legacy Recipes

PERSIMMON SALSA

Recipe from Tammie at <http://simplehealthytasty.com/>



INGREDIENTS:

- 4 firm but ripe Fuyu persimmons, peeled, cut into small cubes
(makes about 1 and 1/2 cups)
- 2 Tablespoons white onion, very finely chopped
- 1 Tablespoon plus 1 teaspoon fresh lime juice
- 1 Tablespoon minced fresh basil
- 2 teaspoons finely chopped serrano pepper
(take out seeds if you don't like spicy)
- 1/2 teaspoon ground ginger
- 1 teaspoon minced fresh mint (optional)

DIRECTIONS:

1. Mix persimmons, onion, lime juice, basil, serrano pepper, ginger and mint in small bowl.
2. Season to taste with salt and pepper.

Note from Tammie: We ate ours on plain old corn chips, but I imagine it would be mighty tasty on baked potatoes, fajitas, etc...

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<http://www.herballegacy.com/Recipes.html>

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