



Taste of Home

Northwest Cherry Salsa

TOTAL TIME: Prep: 15 min. + chilling

YIELD: 3/4 cup.

We have five cherry trees—and I like to use every bit of fruit that doesn't get eaten right off of them. We enjoy salsa on a variety of dishes, especially this turkey. — Margaret Slocum, Ridgefield, Washington

Ingredients

1 cup fresh or frozen pitted dark sweet cherries, chopped

2 tablespoons chopped fresh basil

1 tablespoon finely chopped green pepper

1 teaspoon lemon juice

1/4 teaspoon Worcestershire sauce

1/4 teaspoon grated lemon zest

1/8 teaspoons salt

Dash hot pepper sauce

Directions

1. Combine all ingredients; refrigerate at least 1 hour. Serve as a condiment with chicken, turkey or pork.

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