

"Farm Fresh Recipes"



Extension

SMB Colorado Master GardenersSM and The Norwood Farm and Craft Market



Cucumber Salsa

- 1 Large cucumber
- 1 clove garlic, minced
- 1 Tablespoon finely chopped poblano pepper
- 1 Tablespoon finely chopped purple onion
- 1 Tablespoon finely chopped sweet red pepper
- 1 Tablespoon finely chopped sweet yellow pepper
- 1 Tablespoon finely chopped fresh cilantro
- 1 teaspoon olive oil
- ¼ teaspoon salt
- ¼ teaspoon pepper

Combine all ingredients; cover and chill. Yield 1 ¼ cups

This cooling, yet sweetly peppery salsa is delicious with Grilled Salmon Quesadilla and other summertime recipes:

- Hotdogs
- Fresh tomato sandwiches
- Cold pasta salads
- Tuna or chicken salads or sandwiches
- Grilled chicken or fish
- Mixed in yogurt (as a cooling condiment for spicy chicken or meat)
- Tomato soup
- Omelets
- Sliced turkey
- Tomato aspic
- Green salads
- Black eyed peas and rice (for an inventive variation of that Southern favorite hopping John)

From Southern Living 1995 Annual Recipes

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