

## *"Farm Fresh Recipes"*



SMB Colorado Master Gardeners<sup>SM</sup> and

Telluride Farmers Market

### ***Fresh Cherry- Chipotle Salsa***

*A delicious way to eat fresh Colorado cherries!!*

1 clove garlic, minced  
2 cups fresh cherries, pitted and halved  
¼ cup chopped red onion  
¼ cup cilantro, chopped  
1-2 tsp. chipotle pepper  
Juice and zest of ½ lime  
Salt, to taste

Combine half of cherries and garlic, red onion, cilantro, chipotle pepper and lime zest and juice in bowl of a food processor. Pulse a few times until cherries are finely chopped. Add remaining cherries and pulse just until cherries are coarsely chopped (you want some larger cherry pieces to remain). Add salt to taste. Alternatively, you can chop all ingredients by hand and mix well to ensure chipotle pepper is well combined.

Refrigerate until ready to use, allowing the flavors to mingle together

Can be used as a salsa for chips, or as a topping for fish, chicken, pork, tacos. Be creative and enjoy!

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