

Bistro on the Hill Fresh Berry Salsa



Directions

1. In a medium-sized bowl, mix together your choice of preserves, oil and vinegar with a fork or wire whip. Mix until the jelly is dissolved.
2. Add salt, pepper and hot sauce.
3. Using a large spoon or spatula, gently stir in the berries and cilantro.
4. Adjust seasoning to your taste.
5. Refrigerate and enjoy!

Ingredients

- 1 cup blueberries, rinsed
- 1 cup blackberries, rinsed
- 1 cup strawberries, cut into ¼ to ½ inch chunks
- 3 Tbsp. cilantro leaves, rinsed and well chopped
- 2 Tbsp. jelly, fruit preserve or jam of your choice*
- 2 Tbsp. rice wine, red wine or apple cider vinegar
- 2 Tbsp. vegetable oil
- Pinch of cayenne pepper or dash of favorite hot sauce
- Salt and pepper to taste

* Use local preserves for a fresh flavor boost.

*Yield 8 servings, serving size: 1 serving (about 2 Tbsp.). Calories: 25.
Fat: 1 g. Saturated Fat: 0 g. Cholesterol: 0 mg.
Carbohydrates: 3 g, Fiber: 1 g, Sugar: 2 g, Protein: 0 g.*