



Fruit Salsa

Tips

- Be careful not to let the salsa sit for too long before serving. The pineapple acts as a tenderizer and will make the other fruit mushy if left to sit too long.
- Don't throw away the pineapple core! It can be used in many sauces, it can be grilled, and it can be frozen and used for teething babies.
- Kiwi is very sensitive to ethylene gas, which is released from other produce. Be careful not to store kiwi with other fruits or vegetables, as this will cause the kiwi to ripen more quickly.

Fruit Salsa

Recipe

Ingredients

Strawberries, fresh	6 lbs
Apples – Gala, Fuji, cored and diced	9 medium
Kiwi Fruit – Ripe	9 medium
Light Brown Sugar	3 Tbsp
Apple Jelly	3 Tbsp
Orange Juice	1 qt

Directions

1. Wash, hull and slice strawberries
2. Dice apples and add just enough orange juice to coat apples (to prevent browning).
3. Peel and dice kiwi fruit
4. In a large bowl, combine strawberries, apple and kiwi.
5. In a separate bowl, combine brown sugar, jelly and orange juice (including juice used to prevent apples from browning). Drizzle over fruit and toss gently to combine.

Makes 50 1/2 cup servings