

# in the kitchen

PITTSBURGH'S HOME FOR HOUSEWARES

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## Two Fruity Salsas

### ***Mango Raspberry Salsa:***

*Makes about 3 cups*

#### ***Ingredients:***

2 ripe mangoes, diced  
6 oz raspberries  
2 tablespoons cilantro, finely chopped  
1 tablespoon shallot, minced  
Zest of 1/2 orange, 1 lemon, 1 lime  
1 tablespoon lime juice  
1 tablespoon lemon juice  
1 tablespoon orange juice  
1 tablespoon olive oil  
1/2 teaspoon salt  
1/2 teaspoon pepper  
1/4 teaspoon cayenne pepper

#### ***Directions:***

(1) Have the mangoes around the seed, and score to dice.  
(2) Using a citrus zester, zest the citrus fruits, and then juice.  
(3) In a large bowl, combine all of the ingredients together, and gently toss to mix.  
(4) Cover, and refrigerate the salsa for 30 minutes, to allow the flavors to blend.

### ***Peach, Corn, Tomato Salsa:***

*Makes about 4 cups*

#### ***Ingredients:***

2 large peaches, chopped  
2 Roma tomatoes, diced  
1/4 red onion, diced  
1 lime, zest and juice  
1/4 cup basil leaves, chopped  
4 ears grilled corn, cut off the cob  
1 tablespoon olive oil  
1/2 teaspoon salt  
1/4 teaspoon black pepper

#### ***Directions:***

(1) Dice the peaches, tomatoes, and onion.  
(2) Using a citrus zester, zest, then juice the lime. Chop the basil leaves.  
(3) Grill the corn directly on a hot grill for about 12 minutes, rotating every 3-4 minutes until the corn is partially charred. After the corn has cooled slightly, strip the kernels from the cob.  
(4) In a large bowl, combine all of the ingredients together, and gently toss until mixed.  
(5) Cover, and refrigerate the salsa for 30 minutes to allow the flavors to blend together.