



Greenmarket Recipe Series

**Natural
Gourmet
Institute**

STONE FRUIT SALSA CRUDA

Recipe by Natural Gourmet Institute

SERVES 6-8

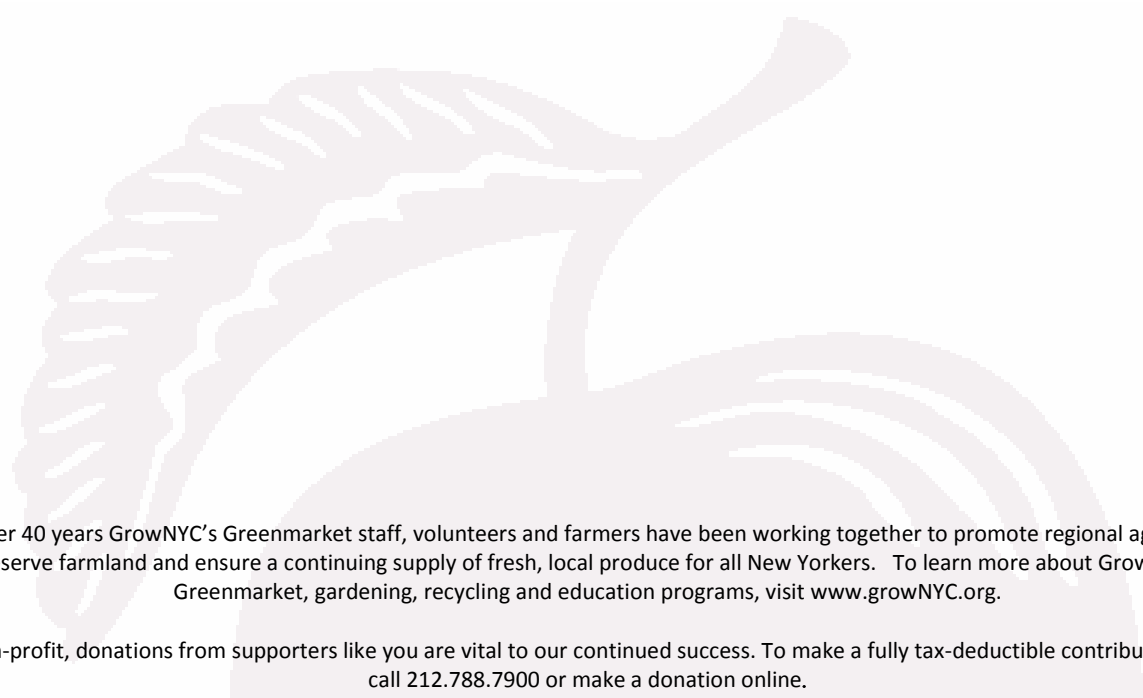
Ingredients:

½ small red onion*, minced
1 jalapeno*, seeded, minced
Juice of 1 lime
½ teaspoon sea salt
2 large tomatoes*, seeded, diced
1 pound stone fruit* (use a variety of peaches, plums, nectarines, or apricots), peeled, diced
1 ounce cilantro*, chopped
Pinch of black pepper

Directions:

1. In a small bowl, combine red onion, jalapeno, lime juice and sea salt. Let sit for 5 minutes to marinate.
2. Toss in tomatoes, fruit, cilantro and black pepper. Let sit for 30 minutes for flavors to combine.

****Ingredients available seasonally at your neighborhood Greenmarket***



For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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