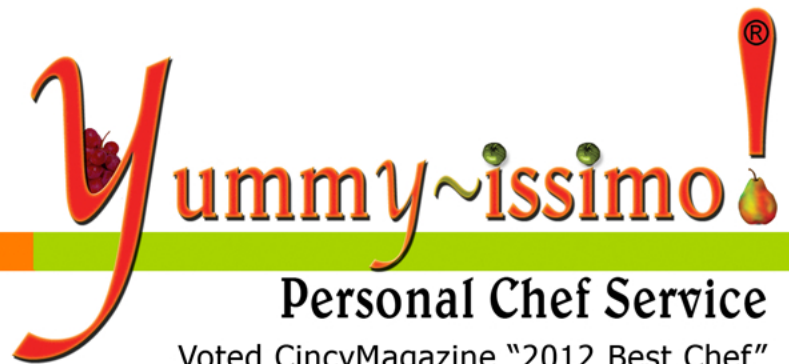


Apple Salsa



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

From: www.michiganapples.com

Makes about 3c

2 medium red apples

2T lime juice

1/2c orange segments, chopped

1/2c onion, finely chopped

1/2c green pepper, finely chopped

1 jalapeno, finely chopped

1 garlic clove, minced

2T cilantro, chopped

1T cider vinegar

1/2t cumin

1t vegetable oil

Core and dice apples into 1/4" pieces. Toss immediately with lime juice. Stir in remaining ingredients. Chill 2 hours before serving over fish, chicken or turkey.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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