Pear and Green Chile Salsa

Description

Pear and Green Chile salsa is a lively combination of fruit and chile peppers bursting with great flavor. This fruit salsa is a perfect compliment to grilled fish, pork and chicken.

Summary

Yield: 8
Prep Time: 15 minutes
Category: Salsas
Cuisine: Mexican

Ingredients

- 3 pears, cored and diced
- 1 cup fresh apple cider
- 4 tbsps purple onion, diced
- 1 1/2 tsps extra virgin olive oil
- 1 poblano, roasted, peeled, seeded, diced
- 1/2 tsp toasted oregano
- 1 tsp sugar
- 1 tsp fresh lemon juice
- 1 tsp balsamic vinegar

Instructions

In a saucepan over high heat, reduce the apple cider down to about 1/2 cup. Lower the heat and add the diced pears. Sauté for 2 to 3 minutes until the pear softens and absorbs the cider. Transfer to a mixing bowl.

In a skillet, sauté the onion in the olive oil for about 5 minutes until translucent. Add the onions to

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the mixing bowl along with the poblano chiles, sugar, lemon juice, balsamic vinegar, sugar and oregano. Mix to combine thoroughly.

Makes about 2 1/2 cups.