Loquat Peach Salsa

Description

Loquat Peach Salsa, a tangy fresh fruit salsa made with sweet loquats straight off the loquat tree in the backyard.



Summary

Yield: 8
Prep Time: 20 minutes
Category: Salsas
Cuisine: Southwestern
Tags: loquat salsa, loquat recipes

Ingredients

- 16 loquats, peeled, pitted and chopped
- 3 ripe small peaches, pitted and chopped
- 4 jalapeno chile peppers, seeded and chopped
- 10 patio tomatoes (cherry tomatoes)
- 1/2 orange bell pepper
- 1/2 red bell pepper
- 1 tbsp green onion, chopped
- 2 tbsps fresh cilantro, chopped
- 2 tbsps fresh mint leaves, chopped
- 2 tbsps fresh lime juice
- 1/4 tsp sea salt
- dash fresh ground black pepper

Instructions

Wash the loquats, slice off the tip of the stem end, peel each fruit, remove the seeds and chop into small chunks. Wash, pit and chop the peach into small chunks. Seed the jalapeno chile peppers and chop. Chop the green onion, red and orange bell peppers.

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Place the chopped loquats, peach, jalapeno peppers, bell peppers, green onion and tomatoes in a food processor. Pulse carefully to further chop to a salsa consistency. Be careful not to over-process so you don't wind up with a mushy, soupy result.

Transfer the salsa from the food processor to a glass mixing bowl. Add the fresh lime juice, chopped cilantro and chopped mint. Add the sea salt and fresh ground black pepper to season. Mix thoroughly.

Allow to chill in the refrigerator for an hour or more before serving to allow the flavors to blend.

Notes

Fruit salsas go beautifully with baked or grilled fish such as halibut.