

Blueberry Salsa

from In Our Grandmothers' Kitchens

Ingredients:

2 cups blueberries
the juice of 1 lime
1/2 teaspoon salt (more or less, to taste)
1 jalapeño pepper, seeded and finely chopped
3 to 4 tablespoons finely chopped red onion
a handful of fresh cilantro, chopped

Instructions:

Chop or lightly crush about 1/2 cup of the blueberries. Stir them back into the remaining berries.

In a bowl stir together the lime juice and the salt. Stir in the pepper, the onion, and the cilantro; then add the berries.

Refrigerate the salsa for a couple of hours for maximum flavor. Serve with tortilla chips, over chicken or fish, or with crackers and cream cheese. Makes about 2 cups.