

K's Kitchen: A salsa without tomatoes

By Kathryn Reed

When the family gathered last weekend we were all asked to bring an appetizer to share. My sister, Jann, made the recipe below.

I would not have thought of turning cherries into a salsa. It was so yummy I tried to keep the bowl in front of me.



Cherries are one of those fruits I didn't like much growing up. I barely could just eat a plain cherry, and I would always turn away ones that were cooked. It amazes me how our taste buds change – evolve? – through the years. That's why I always like to try foods again that in the past I knew I didn't like.

And cherries are still at the Tahoe farmers' markets. The Ski Run market in South Lake Tahoe opens this Friday. It runs from about 3pm to 8pm.

While I have not made this recipe, I can recommend it. It comes from Kathy Morrison at the *Sacramento Bee* who created it by adapting several others.

Jann served it with pita chips.

Cherry Salsa

2 C sweet cherries, stemmed, pitted and chopped

$\frac{1}{4}$ C red onion, finely chopped

$\frac{1}{2}$ C chopped fresh cilantro leaves

Zest from 1 lime

Juice from 1 lime

1 jalapeño pepper, seeds removed, minced

1 clove garlic, minced

Salt and pepper to taste

Mix all ingredients in a medium bowl until well combined.

For best flavor, chill for an hour. Stir again before serving.