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

Pear and Green Chile Salsa

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.