

Apricot Summer Salsa

makes about 2 1/2 cups of salsa

8 semi-ripe apricots, halved and pitted
1/4 large red pepper
1/2 large jalapeno pepper, seeds removed
1/2 c. cilantro leaves
8 yellow cherry tomatoes
1 avocado
juice from 1 lime

Combine the apricots, red pepper, jalapeno and cilantro in a food processor and process just until chopped, place in a bowl. Quarter the tomatoes by hand and add to the bowl. Dice the avocado and add to the bowl. Pour the lime juice over the salsa. Stir generously and let sit in the refrigerator for at least 2 hours before serving with tortilla chips.

It's a refreshingly sweet and tasty salsa that is perfect for a hot day! I had an ice-cold glass of prosecco while I ate some and it went perfectly together.