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ESTABLISHED 1956 N. CALIFORNIA



Orange Citrus Salsa

Source: orangerecipes.org



Celebrating Citrus
RECIPE
ORANGES



SERVES 8
PEOPLE



RECIPE
LEVEL



TOTAL
TIME

www.generationgrowers.com

Orange Citrus Salsa

The unique flavors of this refreshing citrus salsa develop quickly in the refrigerator, making this recipe a quick yet sophisticated addition to your meal. The fresh ginger and grated orange peel add an unexpected zest that pairs beautifully with fish or pork.

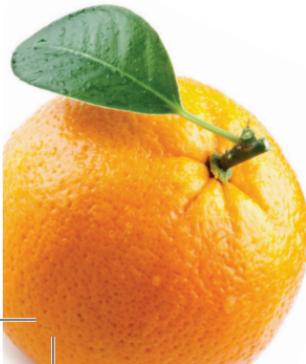
Ingredients:

- 4** large oranges, peeled and cubed
(I like using a combo of Sanguinelli, Cara Cara, and Trovita)
- 2** tomato, seeded and cubed
- 1** jalapeno chili, minced (or milder chili, if you don't want the heat)
- 1 c.** red onion, minced
- 2 T.** fresh cilantro
- 2 t.** orange peel, grated
- 2 t.** ginger root, minced
- 2 t.** garlic, minced.
- Pinch** of salt.

Directions:

Combine all of the ingredients, except the cilantro, in a suitably sized bowl. Place in a refrigerator for about 30 minutes, until chilled. Stir in the cilantro and serve as desired.

Courtesy of Generation Growers, Inc. – Modesto, CA



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