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## Orange Citrus Salsa

Source: [orangerecipes.org](http://orangerecipes.org)



*Celebrating Citrus*

RECIPE

**ORANGES**



SERVES 8  
PEOPLE



RECIPE  
LEVEL



TOTAL  
TIME

[www.generationgrowers.com](http://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.*

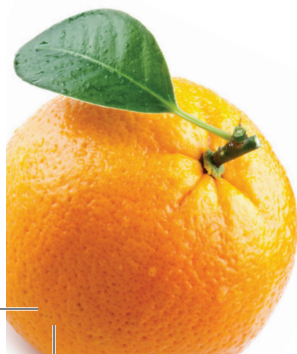
## Ingredients:

- 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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