

Plum Chili Salsa

Plum Chili Salsa combines the fruity with the fiery. The result is a mind-blowing salsa that will turn your barbecue into something very special.

Ingredients

1 pound (450 grams) ripe purple or red plums, diced (makes about 3 cups)

1/3 cup red onion, minced

1/2 cup fresh cilantro (coriander), finely chopped

1/4 cup fresh mint leaves, finely chopped

1 tsp fresh jalapeño chili pepper, seeded and minced

1 Tbsp fresh lime juice

2 tsp sugar, or to taste

Salt and pepper

Instructions

In a non-metallic bowl, stir together the plums, onion, cilantro, mint, jalapeno, lime juice and sugar.

Salt and pepper to taste.

Chill for a few hours before serving.