

FRESH TANGY RHUBARB SALSA

Ingredients

- 2 cups thinly sliced rhubarb
- 1 small red onion, coarsely chopped
- 1 large green bell pepper, seeded and coarsely chopped
- 1 large red bell pepper, seeded and coarsely chopped
- 1 large yellow bell pepper, seeded and coarsely chopped
- 1 jalapeno pepper, seeded and coarsely chopped - or to taste
- 1/2 cup chopped fresh cilantro
- 3 roma (plum) tomatoes, finely diced
- 2 teaspoons brown sugar
- 5 tablespoons Key lime juice
- 2 teaspoons coarse salt
- 1 pinch garlic powder, or to taste
- ground black pepper to taste

Cooking Instructions

1. Stir rhubarb into a large pot of boiling water and cook for 10 seconds. Quickly drain rhubarb and rinse with cold water until cool; transfer rhubarb to a large bowl.
2. Place red onion, green, red, and yellow bell peppers, jalapeno pepper, and cilantro into a food processor and pulse 3 or 4 times to finely chop; transfer pepper mixture to bowl with rhubarb. Stir in roma tomatoes.
3. Dissolve brown sugar in Key lime juice in a bowl; lightly stir lime juice mixture into rhubarb mixture. Sprinkle salsa with salt, garlic powder, and black pepper and stir salsa again. Refrigerate at least 3 hours to blend flavors.