



SPICY CALIFORNIA FRESH FIG & TOMATO SALSA

Created for the California Fig Advisory Board

By Chef Robert Del Grande

Restaurant RDG + Bar Annie

INGREDIENTS

10	ounce	Grape tomatoes: ripe & red
2	ounce	White onion (approximately $\frac{1}{4}$ onion): roughly chopped
$\frac{1}{2}$ to 1	each	Serrano chile: roughly chopped (optional)
$\frac{1}{2}$	cup	Cilantro: ($\frac{1}{4}$ oz) roughly chopped
1	tablespoon	Lime juice
2	each	California fresh figs: finely chopped
$\frac{1}{4}$	teaspoon	Salt

PROCEDURE

Combine the grape tomatoes, onion, Serrano chile, cilantro and lime juice in a blender. Blend to produce a salsa-like texture. If the salsa does not blend, add a little water to start the process. Note: if using other larger ripe tomatoes, roughly chop the tomatoes.

Transfer the puree to a bowl. Stir in the finely chopped figs and salt.

Serves 4.