

Persimmon Pomegranate Salsa

This slightly spicy winter salsa recipe. It uses the winter favorites of persimmons and pomegranate in place of tomatoes. Serve over smoked fish, chicken or steak, or as an appetizer atop cheese or crackers with a dab of sour cream. It can be made up to one day ahead. Cover and refrigerate. Bring to room temperature before serving.



Ingredients

1 Large ripe persimmon, peeled and coarsely chopped

Pomegranate seeds from 1 medium pomegranate

1 Onion, diced

1/2 Cucumber, deseeded and diced

Fresh parsley, chopped

1 tbsp Fresh lemon juice

1 tsp Grated peeled fresh ginger

1 tsp Chilli flakes

1/4 tsp Salt

1/4 tsp Freshly ground black pepper

Directions

Combine diced persimmon, pomegranate seeds, onion, cucumber and chopped parsley in a medium bowl.

Combine lemon juice, ginger, chilli flakes, salt, and pepper in a small bowl. Stir together and drizzle over persimmon mixture. Toss to coat.