

## **APRICOT AND MINT SALSA**

Apricots' ripe acidity lend themselves well to this cooked fruit salsa, simultaneously tangy and sweet.

**Yield:** Makes about 3 cups

### **Ingredients:**

1/2 cup orange juice

1/2 cup champagne vinegar

1 1/2 tsp. kosher salt

1 1/2 lb. apricots, cut into 1/2" pieces

3 cloves garlic, finely minced

1/2 jalapeño pepper, stemmed, seeded, and finely chopped

1/2 large red onion, chopped

1/4 cup finely chopped mint leaves

1/4 cup cilantro leaves, tightly packed

### **Instructions:**

Bring juice to a boil in a 4-qt. saucepan over medium-high heat; cook until slightly darkened and syrupy, 5-8 minutes. Add vinegar and salt, stirring until salt is dissolved. Return to a boil and add apricots, garlic, jalapeño, and onion; reduce heat to medium and cover. Cook until apricots begin to break down and vegetables are tender, about 7 minutes. Remove from heat and let cool to room temperature. Stir in mint and cilantro; refrigerate until chilled.