

Make guacamole jealous—this fruit salsa uses the velvety smoothness of avocado to create magic with tart ruby red grapefruit. Quickly pickled onions and chiles add crunch, acidity and heat.



Grapefruit-Avocado Salsa with Pickled Onions and Chiles

Yield: 4 servings • Zest Factor: Medium
To segment a grapefruit, place on a cutting board, and use a serrated knife

to cut a thick slice of peel off both ends of the fruit. Stand the grapefruit up on one of the cut ends and use the knife to trim away the peel and pith from the rest of the grapefruit, keeping as much fruit intact as possible. Using a paring knife, hold grapefruit over a bowl to catch juices, and cut in between the membranes to segment the fruit. Reserve the grapefruit juice to enjoy on its own.

For the pickled onions:

$\frac{1}{4}$ cup white vinegar
1 tablespoon sugar
 $\frac{1}{4}$ sliced red onion
2 to 3 serrano chiles, sliced

For the salsa:

2 ruby red grapefruits, segmented and cut into bite-size pieces

$\frac{1}{4}$ cup chopped cilantro
8 to 10 mint leaves, julienned
salt
1 avocado, chopped

In a small bowl, combine vinegar and sugar. Whisk together until sugar is mostly dissolved. Add onion and chiles, and stir. Let sit for 30 minutes to marinate. Drain vinegar mixture, reserving the pickled onions and chiles. Discard the vinegar, or reserve for another use.

In a medium bowl, combine the grapefruit segments, cilantro, mint and salt. Mix in onions and chiles, and check for seasoning. Add avocado, and gently toss to combine. Serve with chips or over any meat, like grilled chicken.



TASTING NOTES

So many fruit salsas, so little time! We tasted three times as many salsas as usual in our quest for the best in the category, and our faves all had one component in common—fruity freshness with a balance of sweet and heat. With these salsas at the ready, break out the chips, whip up some strawberry daquiris, and you've got a party.

CaJohns Triple Cherry Chipotle Salsa

With a variety of whole cherries to bite into, this gorgeous, deep red salsa shines with a sharp tang and smolder of hickory wood. The cherries include both tart and sweet varieties for a heightened flavor and lush taste. Warm this salsa up, and use as a chutney for chicken or pork.

Big Orson's Very Hot Mango Habanero Salsa

What other fruit salsas lack in the heat department, Big Orson's makes up tenfold with a spark of habanero—a burning fire accompanies this Cajun spin on mango salsa. Ginger also adds a nice subtlety to this chunky concoction that'll kick your taste buds into gear.

Upper Sand Mountain's Finest Green Tomato Peach Salsa

Who says the only way to enjoy a green tomato is breaded and fried? Worship the tart fruit in this orange, chunky salsa. An excellent option for those who may have trouble with overly sugary fruit salsas, this salsa's acidic nature is enhanced by sweet peaches and zesty jalapeños.

Goldwater's Paradise Pineapple Salsa

This Arizona salsa has a double-whammy of fruit flavor from pineapple chunks and pineapple juice concentrate. There's a smoky hit up front, and hints of garlic and sweet carrots blend well with the fruitiness. An addictive blend of spices like chili powder and a medium-low heat level complement the tartness of the pineapple.

Appledore Cove Balsamic Strawberry Salsa

"Really digging the strawberries," commented one taste-tester. This salsa sports a substantial berry taste that blends nicely with tomatoes. Unapologetically sweet, this is fruit salsa in all its glory, though the balsamic vinegar and burgundy wine do add a splash of acidity. Stuff this mild salsa into a crêpe with sour cream. Yummy.

Pain Is Good Georgia Peach Salsa

Pepper meets peach in this salsa, which is also sweetened with apricot nectar. Onion bits make for a chunky texture in a salsa loaded with green chiles and jalapeños. More on the mild side, this is a great

salsa to encourage budding chileheads (especially kids!).

Rosa Mexicano Salsa de Piña

"Now this is the pineapple salsa I've been waiting for," said one taster of the salsa's tart, salty perfection with a pow of heat. With just a tiny hit of smoke and tastefully sweet flavor, this salsa should be savored straight on a chip (or out of the jar).

For purchasing information, see page 75.

Photography by Bill Milne

