



THE UNDERWEAR GOURMET

Sauce

Emerald Kiwi Salsa



Ingredients:

- 2 large kiwis, peeled and cut into 1/4" dice (1 cup)
- 2 Tablespoons finely chopped shallots or red onion
- 1 serrano, small jalapeno, seeded and minced
(for mild use bell pepper)
- 1 Tablespoon minced fresh cilantro
- 1 or 2 teaspoons maple syrup or honey
- 1/2 teaspoon Seafood seasoning (to taste)

Procedure:

Combine shallots, peppers and cilantro.

Taste before adding just enough maple syrup or honey to soften any harsh tartness.

Gradually add Seafood seasoning to taste.

Serve at room temperature.