

## Maine Blueberry Salsa

Serves 8

### Ingredients

2 medium heirloom tomatoes  
1 cup wild blueberries ( fresh or frozen)  
3/4 cup chopped sweet onion  
2 garlic cloves minced  
2 tbs. Rice vinegar  
2 medium heirloom tomatoes  
2 tbl. olive oil  
1 jalapeno pepper, finely chopped  
1/2 Hungarian hot pepper, finely chopped  
2 tbl. Chopped fresh cilantro  
2 tbl. Chopped flat leaf Italian parsley  
salt and pepper



## Instructions

1. Chop sweet onion
2. Mince garlic
3. Chop Jalapenos
4. Chop Hungarian hot peppers
5. Chop fresh cilantro
6. Chop Italian parsley
7. Bring a pot of water to a boil.
8. Score the skin of the tomatoes by slicing an X into the skin on the bottom.
9. Immerse the tomatoes in boiling water for about 15 seconds.
10. Remove and place into a bowl of cold water.
11. The skins should slip off easily.
12. Peel the tomatoes, cut in half and remove the seeds.
13. Chop the tomatoes and discard the seeds.
14. In a medium bowl, combine the tomatoes, blueberries, onion, garlic, jalapeno pepper, Hungarian pepper, cilantro and parsley.
15. Pour in the rice vinegar and olive oil and stir gently to mix.
16. Season with salt and pepper.
17. Cover and store in the refrigerator overnight to allow the flavors to blend.
18. You may wish to drain the salsa slightly before serving, depending on how juicy your tomatoes are.

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