Elkhart County 4-H Fair

News Release

Emily Witters

Extension Educator – Health & Human Sciences

Purdue Extension Elkhart County

574-533-0554, ewitters@purdue.edu

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For immediate release

Open Class Home & Family Arts Department

Special Contest – Fresh Salsa, held Wednesday, July 27, 2022; sponsored by Richmond’s Feed Service

FS01. Fruit Salsa – First Place

Cucumber Mango Salsa with Chili-Lime Spice

Trevor Wendzonka, Goshen

1 cucumber, seeds removed and diced

3 Roma tomatoes, diced

1 small onion, diced

1 ripe mango, diced

1 jalapeño, diced finely

2 T. cilantro, chopped

1/4 tsp. cumin

1/2 tsp. chili-lime spice

Salt and white pepper to taste

2 limes

After washing fruit and vegetables and peeling the onion, dice all except the jalapeño, into 1/4” cubes. Place into a mixing bowl. Finely dice the jalapeño, including seeds if heat is desired, and add to the mixing bowl. Add the cilantro and spices and stir to distribute throughout. Juice the two limes and stir until all ingredients are incorporated. Taste and adjust seasonings, salt and pepper according to taste.

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FS02. Tomato Salsa – First Place

Cucumber Radish Salsa

Karen Meade, Goshen

1 cucumber, diced

1 c. radish, diced

1 c. diced tomatoes

3 T. red onion

Lime juice

1 T. olive oil

Sea salt and ground pepper to taste

Chopped cilantro

Dash of garlic powder

Combine ingredients in large bowl and let marinate in refrigerator at least one hour for best flavor.

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Also participating in the fresh salsa contest was Maggie Seeck, Goshen.

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