

Elkhart County 4-H Fair  
News Release  
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For immediate release

Open Class Home & Family Arts Department  
Special Contest – Fresh Salsa, held Saturday, July 22, 2023; sponsored by Richmond's Feed Service

First Place – Fruit Salsa  
Cherry Peach Salsa  
Karen Meade, Goshen

4 c. sweet cherries, chopped  
1/4 c. cilantro  
2 c. peaches, chopped  
1 onion, chopped  
1 T. olive oil  
1 jalapeno, chopped  
Juice of 1 lime  
Salt and pepper to taste

Combine all ingredients and mix well. Serve with tortilla chips or anything you desire.

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First Place – Tomato Salsa  
Roasted Red Pepper Salsa  
Trevor Wendzonka, Goshen

3 red peppers, roasted and chopped  
6 cherry tomatoes, finely diced  
1 medium red onion, finely diced  
1 green chili, finely diced  
2 Tbsp. cilantro, chopped  
1 Tbsp. honey  
1/2 tsp. cumin  
1/2 tsp. ancho pepper  
Splash of rice wine vinegar  
Salt and white pepper to taste

Rinse tomatoes and peppers with water. Place red peppers directly on a gas stove top burner over high heat to char skins. When red peppers are sufficiently blackened, remove using tongs and place in a deep bowl. Cover immediately with plastic wrap to steam. Let rest for 10 minutes. Peel onion and finely dice it along with the green chili and tomatoes. Place into a clean mixing bowl. Remove red peppers when

cooled and remove charred skin by lightly rubbing. Cut peppers to remove stem, seeds and ribs, then chop and add to the mixing bowl. Finely chop cilantro and add to the mixing bowl. Add spices, honey, and rice wine vinegar to the mixing bowl, stirring to distribute throughout the salsa. Taste and adjust seasoning as needed with additional spices, salt, and white pepper. Spoon salsa into a serving dish and pair with corn tortilla chips as an appetizer or snack. Salsa also makes an excellent topping or side for baked fish or chicken.

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Second Place – Tomato Salsa

Roasted Corn Salsa

Karen Meade, Goshen

2 ears of corn, roasted

1 onion, chopped

1/2 c. black lentils

1/4 c. cilantro

1/4 tsp. coriander

Dash of garlic

1 lime, juiced

1 jalapeno pepper, chopped

Salt and pepper to taste

Combine all ingredients and mix well. Serve with tortilla chips.

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