



## Tree Fruit Sauces

### Apple Salsa

This salsa goes well with pork, chicken, turkey or fish and is also nice with crackers and cheese...

2 apples, small dice	1 tbsp oil
1 stalk celery, small dice	1 tbsp honey
1 clove garlic	1 tbsp tarragon, chopped
1 tbsp apple cider vinegar	1 tbsp mint, chopped
1 tsp cumin	salt

1. Heat oil over medium heat in a saucepan. Add garlic, apple and celery and sautee for 5 minutes.
2. Add vinegar, honey and herbs. Turn heat to low and cook for another few minutes. Season with salt.

### Pear Chutney

Very nice with lamb or ham, and crackers and cheese...

1 1/2 tablespoons butter	1/2 stick cinnamon
1 shallot, minced	1/2 teaspoon ground cardamom
3 bosc pears, peeled, cut in large dice	1 green chili, sliced
1/3 cup sugar	1 tablespoon ginger, minced
1 tablespoon white wine vinegar	

1. Heat butter in sauté pan over medium to low heat.
2. Add shallots, cook until translucent.
3. Add pears, stir and cook until tender.
4. Add sugar, stir.
5. Once sugar has dissolved, add vinegar, stir.
6. Add cinnamon, cardamom, chili and ginger, stir.
7. Cook until liquid has evaporated then remove from heat, add remaining butter and stir

### Curried Peach Sauce

Pairs nicely with fish, chicken, pork, crackers and cheese...

2 fresh peaches, peeled and diced  
1/4 cup honey  
1 teaspoon curry powder  
salt and pepper to taste

1. Stir together the peaches, honey, and curry powder in a small saucepan over medium heat.
2. Bring to a simmer, and cook until the peaches break down, and the sauce thickens, about 10 minutes. Season to taste with salt and pepper