



Fredericksburg Farms

Country Goodness, Gourmet Taste

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## Raspberry Mandarin Salsa

Next time you're planning a little soiree at your place, make up a batch of this zippy little salsa and your guests will think you're the greatest! Chili pequins are fiery little chiles, often called "bird chiles." They're bright green, but turn to red when really ripe, about ¼-inch long and slightly rounded. They grow like weeds in the Hill Country. Chili pequins were actually officially declared "The State Chile of Texas" by the Texas Legislature! But don't worry about that fiery heat. It lasts just a second on the tip of your tongue, then goes away, replaced by the fabulous **taste** of he chile.

Makes about 3-1/2 cups.

2 cups canned Mandarin orange segments, well drained and roughly chopped

1 small red onion, cut into tiny dice

5-6 chili pequins, minced, or to taste, optional

1 cup **Fredericksburg Farms Raspberry Peach Chipotle Glaze**

1/3 cup freshly squeezed lime juice

1 bunch cilantro, leaves and tender stems, chopped

Combine all ingredients in a medium-sized bowl and stir to blend well.

Refrigerate until ready to serve. Serve with tortilla chips.