

Apple Salsa with Cinnamon Chips

Salsa:

2 medium tart apples, chopped
1 cup chopped strawberries
2 medium kiwi, peeled and chopped
1 small orange
1 ½ tsp. grated orange peel
2 Tbsp. brown sugar
2 Tbsp. apple jelly, melted

Chips:

8 flour tortillas (7-8 inch)
1 Tbsp. water
¼ cup sugar
2 tsp. ground cinnamon

Preheat oven to 400 degrees. In a bowl, combine apples, strawberries, and kiwi. Grate orange peel to measure 1 ½ teaspoons; squeeze juice from orange. Then, add peel and juice to apple mixture. Stir in brown sugar and jelly. For chips, combine sugar and cinnamon. Brush tortillas with water and sprinkle with sugar and cinnamon mixture. Cut each tortilla into wedges. Place in a single layer on ungreased baking sheets. Bake at 400 degrees for 6-8 minutes or until lightly browned. Cool. Serve with salsa.

Brooke Barron

Cloverleaf 4-H

Junior - Fruit & Vegetable

Cherokee County