

We've tasted our fair share of salsas, and it takes a lot to surprise us with a unique blend. This recipe does the trick. Popular in the Yucatan, radish salsa is a mix of the sweet crunch of radish, blended with tomato and enlivened with a dab of tart-sweet flavor from grapefruit juice and tomatillos. Enjoy on its own, heap onto a fish taco or use to garnish grilled meat.



### Yucatan Radish Salsa

*Yield: About 2 cups • Zest Factor: Medium*  
*Note that this salsa doesn't keep for long—serve it within about two hours of making it.*

- 15 small radishes
- 2 to 3 serrano chiles, seeded and roughly chopped
- 2 medium tomatoes, seeded, cored and chopped
- 2 medium tomatillos, husked, rinsed,

- cored and chopped
- 2 teaspoons grapefruit juice
- 2 tablespoons chopped red onion
- 1/2 teaspoon ground chile
- 1 1/2 teaspoons salt
- freshly ground pepper

In a food processor, pulse radishes and chiles until finely chopped. Transfer to a bowl, and add tomatoes, tomatillos, grapefruit juice, onion, ground chile, salt and pepper. Taste, and adjust seasonings. Serve.



# TASTING NOTES

These unique salsa combinations will energize your taste buds. From cactus blended with tomatillos to a blast of artichoke goodness, here are our favorite salsas that defy categorization.

## Marco's Not Yet Famous Hot Roasted Vegetable Salsa

This delicious, thick purée of roasted vegetables has citrusy accents along with the sting of red savina habanero chiles. This one's also available in medium heat for those who prefer less fire.

## Cherith Valley Gardens Green Olive Salsa

Olive lovers will go crazy for this roasted tomato-green olive combo. Medium heat and smoky accents round out the flavor profile. This salsa would shine as a pizza topping or as an accompaniment to a cheese plate.

## José Goldstein Artichoke Garlic Salsa

A spoonful begins with a rush of garlic followed by a wave of subtle heat. The tangy artichoke slivers complement the classic flavors of green chiles and tomatoes. Toss this salsa with pasta for a quick, spicy meal.

## The El Paso Chile Company Cactus Salsa – Medium Hot

A blend of green chiles, tomatillos and the leaves of the prickly

pear cactus, this salsa has a sneaky mild heat that creeps up on you. "Way yummy on a chip," said our tasters.

## D.L. Jardine's Cilantro Green Olive Salsa

Packed with flavor, this salsa matches green olives with cilantro for a salty, tangy bowlful. Moderate on the heat scale, this blend could be spread onto chicken or fish to bring out the Mediterranean flavor.

*For purchasing info, see page 93.*

