

## **RHUBARB SPRUCE TIP SALSA** by Corinne Conlon

Add 2 cups finely diced rhubarb to boiling water. Turn off heat and blanch for two minutes. Drain and cool.

Combine in a bowl:

- 1 medium apple, finely chopped
- 2 green onions, chopped
- 1 chopped pepper (pasilla or jalapeno depending on heat preference)
- 2 Tbsp honey
- 3 Tbsp key lime juice
- 1/8 cup spruce tips\*, finely chopped.

Add rhubarb and enjoy.

\*Spruce tips are best gathered in the spring when they are still tightly clustered. Taste if you are not sure, it should have citrus overtones rather than a more alkaloid taste (like turpentine)