



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

SWEET CHERRY SALSA



There's a tiny window in **Northern California** where the seasons truly collide: the tail end of spring meeting the first real heat of the sun. This salsa is that moment in a bowl, capturing the transition as **late-spring cherries** are joined by the arrival of **summer favorites like peppers**. It's where crisp sweetness meets a bright, garden-fresh kick.

To get that perfect sweet note, hunt down **Rainier cherries** at your local market. Their sweetness and delicate skins are unrivaled for a fresh salsa—just catch them while you can, because once they're gone from the farm stands, they're gone for the year. It's a short, sweet, and vibrant tribute to the best of the Bay Area's harvest.



00 HR 45 MINS



Serves 2 to 3



Featuring

[Gotelli Farms](#)

[Lujan Farm](#)

INGREDIENTS

- 2 cups chopped sweet cherries
- 1 cup chopped cucumber
- 1/4 cup jalapeño peppers, seeded, finely chopped
- 1 tablespoon minced cilantro
- 1 garlic clove, minced
- 2 tablespoons red onion, finely chopped
- 2 limes, juiced
- 2 tablespoons olive oil
- 1 teaspoon salt

METHOD

Chop onions and mince garlic then place in the juice of 1 lime. Let sit while chopping the rest of the ingredients.

Chop cherries and veggies and combine with onion, garlic, and lime juice mixture. Stir in olive oil. Add salt and lime juice to taste.

Let the salsa sit for 30 minutes before serving. Serve on pork or chicken, or with tortilla chips.