



PEARL MARKET

Strawberry Feta Herb Dip

For Strawberry Compote:

1 pint strawberries, coarsely chopped

1/4 cup granulated sugar

1 Tablespoon chopped fresh basil

Mix all ingredients in a saucepan over medium high heat

Reduce heat to low once it boils

Stir occasionally until mixture thickens, 20-30 minutes

For Feta Spread:

6 oz feta crumbles

1/2 cup extra virgin olive oil

1 Tablespoon honey

1 Tablespoon lemon juice

1 Tablespoon chopped fresh mint

1/8 teaspoon black pepper

Combine all ingredients in a food processor.

Blend until smooth.

To serve:

Spread feta mix in the bottom of a shallow serving dish.

Top with strawberry compote.

Serve with favorite crackers.



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SPRINGTIME STRAWBERRY SALSA

Serves 6

1 heaping pint fresh strawberries, or 14 to 16 oz.(about 453 g) by weight
3 T. walnut pieces, toasted
6 T. diced onion
1 small clove garlic, finely minced
3 T. golden raisins
1 to 2 pinches cayenne pepper
2 T. kosher balsamic vinegar (Bartenura brand)
1 T. maple syrup

1. In a medium sized bowl, mash half the strawberries with a potato masher.
2. Dice the other half and add to bowl.
3. Add remaining ingredients and stir to blend flavors.
4. Once strawberries are cut open, flavors break down rapidly.
5. Best if eaten the same day.



Savory Strawberry Sauce

6 servings

Ingredients

1 qt fresh strawberries
1 Tablespoon fresh grated ginger
1 Tablespoon grated lemon zest
1 pinch ancho chili powder
1/4 cup white wine
1/2 teaspoon lemon thyme
1 tablespoon brown sugar (or more to taste)
Salt and pepper to taste

Serve over grilled salmon or try it over grilled or roasted pork tenderloin

Directions

- 1- Coarsely chop half the strawberries, and puree the other half in a food processor or blender.
- 2- Transfer the strawberries and puree to a sauce pan and heat on medium heat.
- 3- Whisk in the fresh grated ginger, ancho chili powder, white wine, lemon zest, lemon thyme and brown sugar.
- 4- Bring the sauce to a lively simmer and let the sauce simmer slowly for about 5-10 minutes.
- 5- If the sauce is too thick, thin it out with a little additional white wine or water.
- 6- Season with salt and pepper to taste.