

## **Fuyu Persimmon Salsa**

*makes 1 1/2 cups*

1 pound Fuyu Persimmons, 3 medium

1/4 cup minced onion

1 teaspoon minced garlic

1/2 teaspoon minced ginger

1 tablespoon minced cilantro

2 tablespoons Meyer lemon juice

1/4 teaspoon salt



Peel, seed, and dice the persimmon into small pieces. Mix all the ingredients in a medium-sized bowl. Taste and adjust the salt and lemon juice to taste. If you are using Eureka lemons instead of Meyer, you may want to add a bit more juice. Cover and refrigerate for 30 minutes before serving to allow the flavors to meld.