



Fresh Berry Salsa

MAKES 3 CUPS.

- 1 cup berries of your choice**
- 2 cups diced tomato**
- 1/2 cup diced yellow bell pepper**
- 3 tablespoons minced fresh jalapeño**
- 1/2 cup diced onion**
- 3 tablespoons chopped fresh cilantro**
- 1 teaspoon salt**
- 3 tablespoons balsamic vinegar**

Thoroughly combine all ingredients in a container with a lid. Refrigerate, covered, for at least an hour to allow flavors to develop. Allow to come to room temperature before serving.