

Ground Cherry Salsa

From the blog at Catertots.net

I am still amazed at the wonderful treasures we can find at our Farmer's Market! Today, we scored a pint of the elusive ground cherry. What are those I asked? The vendor gave us a sample and went on to explain that it was something that her grandfather had always grown on the farm. These sweet little packages look like tiny tomatillos, but when the papery husk comes off they are yellow when ripe and are not sticky to the touch like a tomatillo is. The texture is like a small cherry tomato, but the taste is sweet and complex with hints of melon, tomato and strawberry. We kept on eating them trying to put a finger on what they reminded us of, and before we knew it we had burned though half of our stash. The vendor told us that they had used them in pies and jams, but I wanted to capture this unique flavor without cooking them.

1/2 pint of Ground Cherries, each one halved
1/4 Red Onion, diced
1/4 jalapeno, diced
Cilantro, chopped
Red Bell Pepper, diced
Very *small* squeeze Lime Juice
Roughly a teaspoon or two Extra Virgin Olive oil
Very *small* pinch Salt

Mix everything together and let sit for 30 minutes so the flavors can come together. Do not overdue it with the salt or lime; the small amount of salt is only needed to draw out liquid from the cherries so they can macerate with the olive oil and lime juice.