



## Blueberry Salsa

**Yields:** 10 servings

**Total time:** 10 minutes

One thing we love is a great salsa, especially in the summer ya'll. One thing we DO NOT love? The same ol' same ol. At Spatchcock Funk, that is the opposite of how we roll. We're all about creativity, fresh ingredients and the type of flavor that you vibe to all day. This blueberry salsa is fresh to death and will chase your blues away, no doubt. A different take on a classic, with some new colors make this a guaranteed head-turner, just like you are. Start turning heads and turn over a new leaf by replacing the same ol' tomatoes and use some blueberries in your next salsa. Same bright, acidic profile as a traditional salsa, but something a little more creative, ya'll. Like Bonnie Raitt said, let's give 'em something to talk about. Blue man group, singin' the blues, the blue power ranger? They were all onto something.

### *Ingredients*

- 2 Cups of fresh blueberry puree (leave 'em in their juice, get all that goddess in there)
- 1 Cup of whole, un chopped blueberries
- ½ of the juice from a fresh squeezed lime (always use fresh when you can, ya'll)
- 3 Tbsp of chopped fresh cilantro
- 2 de-seeded and finely chopped jalapeno peppers (add another pepper if you want more heat)
- ¼ Cup of finely diced red pepper
- ¼ Cup diced basil
- ¼ Cup diced red onion
- ½ tsp of kosher salt (or more to taste)
- 1 bag of white corn tortilla chips (the type that come in the paper bag)

### *Directions*

- Combine all ingredients in a bowl
- Chill for a half hour to let the flavors meld, and you chill and have a beer
- Serve with some white corn tortilla chips
- Take a bite and chase your blues away