



Easy Fruit Salsa

1 Granny Smith Apples 2 Kiwi
8 Strawberries 2 Tablespoons of Apple Jelly

Using the **Horizontal or Vertical Peeler**, peel the apples and the kiwi.
Using the **Chef Series Utility Knife and Chef Series Cutting Board**, slice and core the apples then cut the kiwi into quarter pieces.

Using the **Chef Series Beak Paring Knife**, cut the stems from the strawberries and then cut in half.

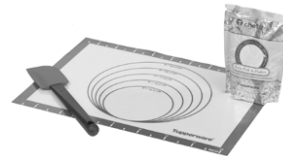
Place the apples in the **Quick Chef** with chopping blade inserted and turn until slightly chopped. Now add the kiwi, strawberries and apple jelly.

Turn until desired consistency.

Serve with Cinnamon & Sugar Chips or cinnamon graham crackers or Ice Cream

Cinnamon & Sugar Chips

Soft Flour Tortilla Shells
Butter or Margarine
Cinnamon & Sugar Mixture



Cut soft tortilla shells into triangles.
Brush or spray both sides with melted butter or margarine. Sprinkle with cinnamon & sugar mixture.
Place **Silicone Wonder Mat** on a cookie sheet and place the Cinnamon & Sugar Chips on the **Silicone Wonder Mat**.

Bake at 450° for about 4 minutes or at 425° for 7-8 minutes.



More Fruit Salsa Recipes

1 Apple Mandarin Oranges (drained)
Red & Green Grapes Strawberries
Pineapple (drain can or use fresh) Sugar as desired

Using the **Horizontal or Vertical Peeler**, peel the apple and cut into quarter pieces using the **Chef Series Utility Knife and Cutting Board**.
Place the apples in the **Quick Chef** with chopping blade inserted and turn until slightly chopped.

Using the **Chef Series Beak Paring Knife**, cut the stems from the strawberries and then cut in half.

Add strawberries and remaining fruits and blend to desired consistency.

BERRY SALSA....Another great Fruit Salsa!

Use frozen blueberries, raspberries, cherries & strawberries. Add an apple to give a chunkier texture. Also good with peaches and pears added.

Serve Fruit Salsas over pound cake, angel food cake, ice cream, yogurt, or with cinnamon graham crackers or Cinnamon & Sugar Chips.