We couldn't resist including this recipe, which combines savoury and sweet for a spectacular seasonal fiesta of flavour! It's been a personal favourite since it was first featured in Food In The Hills Magazine in May 2011, contributed by Jennifer Clark, local foodie and Soup Girl (localsoupgirl.ca). Reprinted with permission. More fantastic local food features can be found in each issue of In the Hills Magazine and on the web at inthehills.ca. Check their What's On calendar for local events related to food. Instead of tortilla chips for dipping, Amanda's Country Bakery has made ciabatta crostini to go with this salsa. With your extra scapes, we recommend sautéing in a bit of butter or oil and salt & pepper like other green veg. Delish!



## Strawberry and Garlic-scape Salsa

Author: Jennifer Clark

Maple Grove Farm, Mulmur

Fiddle Foot Farm, Mulmur

This salsa has become a hit at the Inglewood Farmers' Market during strawberry season. The timing corresponds with the arrival of garlic scapes, the green curly stalks of garlic plants that farmers cut off so the plant can concentrate on producing sizeable garlic bulbs. Strawberries take centre stage in this salsa, although all the flavours complement each other wonderfully. Serve this salsa with grilled chicken or fish, or tortilla chips and cheese.

## Ingredients:

- 1 cup strawberries, hulled, chopped
- 4 garlic scapes, finely chopped, flower buds removed
- 1/2 medium red onion, chopped (substitute green onions from Mulberry Moon Farm, Caledon)
- 1/4 cup cilantro leaves or mint, finely chopped
- 1/4 cup fresh orange juice
- 2 tbsp balsamic vinegar
- 2 tbsp extra virgin olive oil
- 1 tbsp honey
- 1 tsp jalapeno, seeded and diced
- 1/2 tsp salt
- 1 tsp black pepper

Leitch's Honey, Orangeville

## Instructions:

- 1. Wash and chop strawberries, garlic scapes and onion, and place in a mixing bowl.
- 2. Combine orange juice, balsamic vinegar, olive oil, honey, jalapeno pepper, salt and pepper.
- 3. Pour over strawberries.
- 4. Makes 1½ cups.