

Citrus Habanero Salsa

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Ingredients

2 oranges, peeled and cut into supreme style segments
1 grapefruit, peeled and cut into supreme style segments
2 blood oranges, peeled and cut into supreme style segments
2-3 mandarins or tangerines, peeled and sliced or cut smaller
8-10 kumquats, sliced
2-3 habanero peppers*, seeds and veins removed, finely diced
 $\frac{1}{2}$ red onion, finely diced – about 1 cup diced
Juice from 1 lime
2 tablespoons of finely chopped cilantro
1 teaspoon ground cumin
Salt to taste

Directions

Combine all the ingredients in a bowl and mix well. Taste and adjust cumin/salt to taste.

For best results, let it marinate for at least 30 minutes before serving.