

Chef Paul's White Grape Salsa

Our good friend Chef Paul Mach is professor of culinary arts at Penn College of Technology and co-host of "You're the Chef", a public television cooking series.

Makes 2 cups

- ½ lb Green seedless grapes, cleaned and chopped
- 1 T. Jalepeno peppers, cleaned and chopped
- 1 Tomato, chopped
- 1 Lime, juiced
- 3 T. Fresh parsley

Add all ingredients and mix. Best if refrigerated overnight.

Some options:

- 1. Serve over ice cream.
- 2. Pour over a block of cream cheese and serve with crackers.
- 3. Mix 1 cup of salsa with 1 cup of sour cream and serve with corn chips.