

Fresh Blueberry Salsa

Start with less peppers and add more as needed. You can always add more spice, but you can't take it away! - Sage Fairman, [Adelante Mujeres](#)

Makes about 2 cups - great for picnics or potlucks!

INGREDIENTS

2 pints blueberries

1/2 cup tightly packed herbs like cilantro (we used both cilantro and pipichas, a tarragon-like herb from Mexico)

2-4 Serrano peppers, charred

1-2 small red onions or shallots, charred

juice of 2 big limes

a healthy amount of salt, to taste

DIRECTIONS

1. Char the serrano peppers and red onion over an open flame on the stove until the outside is blackened, or in a hot oven for 15 minutes. Set peppers and onions aside until cool to the touch.
2. Finely chop or blend the blueberries, herbs, peppers, onion, lime juice, and salt until mixed well to your desired consistency.
3. Adjust for saltiness and spice level.
4. Serve with chips, on tacos, or on any dish you please!

