

Fruit Salsa and Cinnamon Sugar Chips

From the kitchen of Becky Morris

Salsa

Ingredients:

2 granny smith apples
3 kiwis
1 quart strawberries
2-3 tablespoons apple jelly
1-2 tablespoons orange juice

Instructions:

1. Chop fruit finely.
2. Mix OJ and jelly and stir into fruit.
3. Refrigerate until ready to use.

Sugar Chips

Ingredients:

1 package regular size flour tortillas
Cinnamon sugar

Instructions:

1. Very lightly dampen hand and rub across tortilla, sprinkle generously with cinnamon sugar.
2. Cut into 8 pie shaped triangles, using pizza cutter.
3. Bake on cookie sheets in preheated 350 degree oven for 5-7 minutes or until crisp.

Cook's comments:

Salsa can be made up to 3 days in advance. Different jelly and juice flavors can be substituted.