



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

POPPYSEED FRUIT SALSA WITH SWEET & SPICY CHIPS

1½ cups chopped strawberries	3 tablespoons poppyseed dressing
2 kiwi fruit, peeled and chopped	1 teaspoon grated lime peel
1 Golden Delicious apple, cored and chopped	1 teaspoon fresh lime juice
1 jalapeno, halved, seeded, deveined, and finely diced	Sweet & Spicy Chips (recipe follows)

1. In large bowl, combine all ingredients, except chips; toss until well mixed. Let stand for 15 minutes to develop flavors.
2. Serve with Sweet & Spicy Chips.
Makes 2 ½ cups

SWEET & SPICY CHIPS

4 flour tortillas (8-inch diameter)	½ teaspoon ground cinnamon
2 tablespoons butter, melted	½ teaspoon ground cumin
1 tablespoon sugar	½ teaspoon coarse salt

1. Preheat oven to 450 degrees F. Line baking sheet with parchment paper; set aside.
2. Brush melted butter over tortillas; cut each tortilla into 12 wedges. Arrange in single layer on parchment lined baking sheet.
3. In small bowl, combine sugar, cinnamon, cumin, and salt; sprinkle over wedges.
4. Bake in 450 degree oven until lightly browned, about 4 to 6 minutes. Cool on wire racks. Chips will crisp as they cool.
5. Store in airtight container.
Makes 4 dozen.

