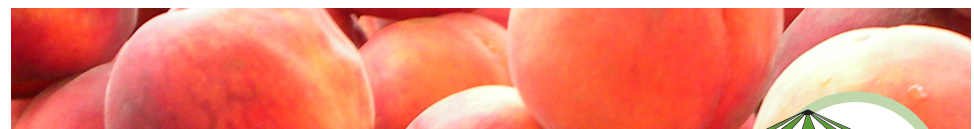


## Fruit Salsa

- 2 cups fresh, seasonal fruit (*like peaches or nectarines, berries, or apples*)
- 2 tablespoons orange juice concentrate
- 2 tablespoons apple jelly
- 2 1/2 tablespoons brown sugar

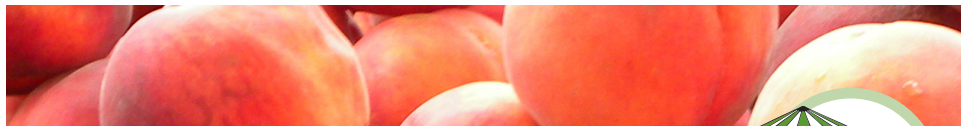
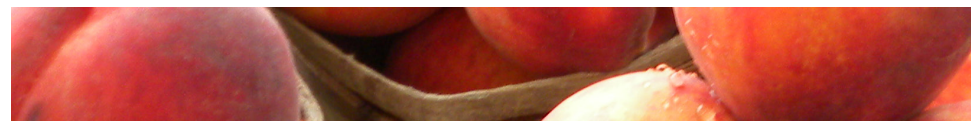
Wash all fruit, then finely chop and place in a large bowl. In a small bowl, combine orange juice concentrate, jelly and brown sugar. Stir into fruit. Chill for several hours before serving.



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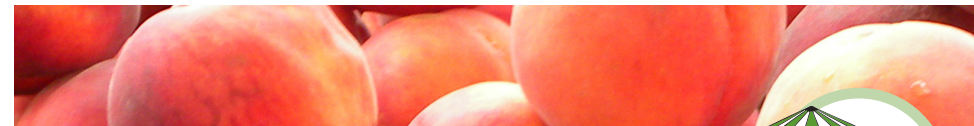
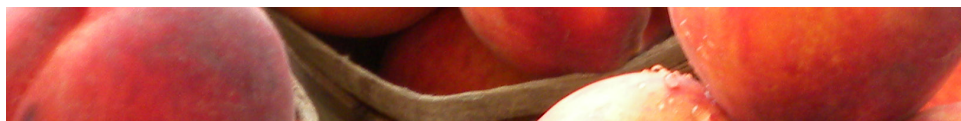
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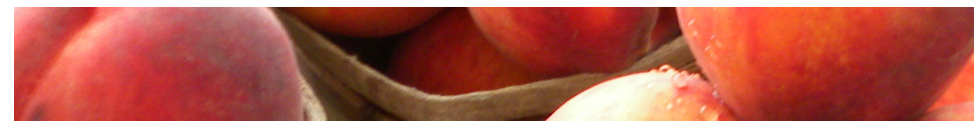
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## Farmers Market Food Safety Tips

- Wash hands with soap and warm water for 20 seconds before and after handling fresh produce.
- Wash cutting boards with warm, soapy water after each use, or run through the dishwasher.
- Keep fresh produce separate from raw meats, poultry and seafood.
- Refrigerate leftover foods within 2 hours of serving.

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