

Texas Rio Star Grapefruit and Mint Salsa

Makes 2-3 cups of salsa

Ingredients

- 2 Texas Rio Star Grapefruit, sectioned (reserve 2 tablespoons juice)
- 1 4-ounce jar diced pimento, drained
- 12 fresh mint leaves, sliced into chiffonade
- 1 fresh jalapeño, minced
- 3 tablespoons extra virgin olive oil
- salt to taste

Directions

1. Cut the grapefruit sections into chunks and set aside. Rinse and dry mint leaves. Stack the leaves and roll them starting with the bottom of the leaves, into a tight roll. Slice the roll to create thin strips or ribbons. Set aside.
2. In a large mixing bowl, combine grapefruit sections, mint ribbons, pimento and jalapeño.
3. In a small mixing bowl, whisk together 2 tablespoons reserved grapefruit juice and olive oil. Pour over grapefruit mixture and toss to coat. Season with salt. Serve at room temperature over grilled fish, chicken or pork.