**Strawberry-Avocado Salsa**

Serve this sweet and savory salsa with roast chicken, sautéed fish, or grilled pork tenderloin. You can also enjoy it as a snack with baked tortilla chips.

Yield: 4 servings (serving size: 1/4 cup)

Ingredients

1 cup finely chopped strawberries

1/4 cup finely chopped peeled avocado

2 tablespoons finely chopped red onion

2 tablespoons chopped fresh cilantro

1/2 teaspoon grated lime rind

2 tablespoons fresh lime juice

2 teaspoons finely chopped seeded jalapeño pepper

1/4 teaspoon sugar

Preparation

Combine all ingredients in a medium bowl; toss gently. Serve immediately.

**Tangy Strawberry Barbecue Sauce**

Yield: 3 cups

Ingredients

4 cups sliced fresh strawberries

1/2 cup chili sauce

2 tablespoons apple cider vinegar

2 tablespoons Worcestershire sauce

1/2 teaspoon lemon zest

2 tablespoons fresh lemon juice (about 1 lemon)

1 large garlic clove, minced

1 tablespoon light brown sugar

1/2 teaspoon kosher salt

1/2 teaspoon cayenne pepper

Preparation

Process strawberries, chili sauce, vinegar, Worcestershire sauce, lemon zest, lemon juice, minced garlic, brown sugar, salt, and cayenne pepper in a food processor until smooth, 15 to 20 seconds.