

## **Asparagus Salsa**

- \* 1 1/4 pounds fresh Michigan asparagus or 2 cups (12-ounce package) frozen Michigan asparagus cuts and tips
- \* 1 cup chopped, seeded Michigan tomatoes
- \* 1/2 cup finely chopped Michigan onions
- \* 1 garlic clove, minced
- \* 2 tablespoons chopped fresh cilantro
- \* 3 tablespoons finely chopped jalapeños
- \* 1 (5.5-ounce) can tomato juice
- \* 1 teaspoon salt
- \* 1 teaspoon cider vinegar

Trim, wash and cut fresh asparagus into 2-inch pieces. Steam about 5 minutes or until just crisp-tender. Quickly cool in ice water and drain. If using frozen asparagus, partially thaw. Chop asparagus into small pieces, about 1/4 inch. Combine all ingredients. Cover and chill thoroughly (about 3 hours) before serving. Store in airtight container in refrigerator. Yields 28 (3 1/2) cup servings.