

## Asian Plum and Ginger Salsa with Thai Basil (Vegan, Gluten-Free, Nut-Free, Soy-Free)

Susan Russo, Fit Fare Though this salsa is delicious either raw or cooked, I prefer slightly cooking the plums and onions for a richer, more caramelized flavor. Also, the addition of spicy fresh Thai basil (pictured here) makes this salsa extra special. If you can't get to the farmers' market, then check out this tangy Pineapple-Mango Salsa, which I made after a trip to Costco.

2 tsp sesame oil, divided

1 Thai chile, finely chopped, with some seeds

1 tsp fresh grated ginger

1 tsp plain rice vinegar

1 tsp water

1 tsp brown sugar

2 green onions, thinly sliced

2 medium dark red or black plums, cut in thick slices (red plums are slightly more tart than sweeter black plums)

4-5 Thai basil leaves, thinly sliced (or regular basil, if unavailable)

Salt, to taste In a small bowl, whisk together 1 tsp sesame oil, Thai chile, ginger, rice vinegar, water, and brown sugar.

Set aside. In a medium sized skillet over medium heat, add 1 tsp sesame oil. Add green onions, and sauté 1 minute. Add sliced plums, and sauté 1-2 minutes. Add the ginger sauce to the pan, and heat through 2-3 minutes, or until plums become slightly caramelized. Remove from heat, and place in a bowl. Add Thai basil, and season with salt. Toss gently until well combined. Allow to rest for at least 45 min-1 hr. so the flavors will mingle. Serving suggestion: This pairs beautifully with grilled tofu, shrimp, or white fish served atop steamed basmati rice or Asian rice noodles. Susan writes for Fit Fare on the Well Fed Network, and her own fantastic blog, Food Blogga!