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## Dry-farmed Gravenstein Apple Salsa

- 6 dry-farmed Sensuous Farms Gravenstein apples
- 1 white onion, 1/4 inch dice
- 1 Tbsp Voluptuous Smoke Chipotle Powder
- 5 Tbsp Meyer lemon juice
- 2 Tbsp extra virgin olive oil
- quality sea salt

In a large non-reactive bowl mix chipotle powder, 2 Tbsp of lemon juice and olive oil until well combined. Core four of the Gravenstein apples and cut into a 1/2-inch dice, tossing diced apples in the dressing as you go. Add the diced onion and mix well. Set aside with a piece of saran wrap pressed against the salsa.

Pour the remaining Meyer lemon juice into a second large non-reactive bowl. Slice two Gravenstein apples into 1/4 inch "chips", immediately tossing in the lemon juice. Salt the salsa and toss well. Taste. Balance with more dressing ingredients and salt if necessary. Serve the salsa on top of the Gravenstein apple "chips."

There's still room in these upcoming Relish events:

**Friday, August 21 – On the Farm: ZIN Garden** with ZIN Restaurant owner Jeff Mall at his private farm. Guests will pick produce that Jeff will use to demonstrate an al fresco summer supper, including dishes cooked in his wood-burning oven. Complete dinner with wine will be served. 4:30 PM. \$125

**Sunday, August 22 – Summer Salads** with chef Lia Huber. Lia will expand your salad horizon with recipes that not only use seasonal produce but also whole grains, global spices and flavors and creative dressings. 11:00 AM. \$84

**Wednesday, August 26 – Tales of New Orleans** with native New Orleanian chef and food activist Poppy Tooker. Experience for yourself how these regional dishes are more than food, they are a connection to the foodways of a region rich in culinary history. New Orleans meets Sonoma as guests enjoy this authentic New Orleans meal paired with local wines. 6:00 PM. \$79

Gravenstein Apple Fair chef demonstrations sponsored by



Relish Culinary Adventures is a culinary education business based in Healdsburg, California, in the heart of the Sonoma County wine country. Relish combines talented chefs, fabulous cuisine, and captivating Sonoma County locations, including the new Relish Culinary Center, to create one-of-a-kind wine country cooking classes and other culinary events for individuals, groups, and businesses. Our goal is to celebrate good food and provide a fresh and stimulating learning experience for everyone in every class.

**For more information,  
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