

Japanese Knotweed Salsa

Ingredients

- 1 lb. Japanese knotweed shoots
- ½ onion
- 3-4 cloves of garlic
- 1 jalapeño
- 1 tbsp. olive oil
- ½ tsp. smoked paprika
- 3 tbsp. sugar
- 2 tbsp. apple cider vinegar
- ¼ cup water

Steps

1. Prepare the Japanese knotweed by washing well, then removing the leaves and the top from each shoot. Dice the stalks and set aside. Mince the garlic, and dice the onion and jalapeño.
2. Heat the oil in a medium-sized saucepan on medium-high. Add the garlic, onion and jalapeño, stirring occasionally, for around 2 minutes. Add the Japanese knotweed, and cook for another 5 minutes, stirring occasionally. Add the remaining ingredients, cover and bring to a boil before reducing to a simmer.
3. Allow to simmer for 10-15 minutes. Remove the lid and use an immersion blender to achieve a smooth consistency. Let cool and refrigerate until desired use.

