

SALSA

2 (14 1/2 oz.) cans tomatoes, chopped
1/2 sm. jar jalapenos, chopped
1/2 onion, chopped
1 cap vinegar
1 cap lemon or lime juice (add more
to taste if needed)
Garlic (dash)
Cilantro (if dried, 1-2 tbsp.)

KIM'S SALSA

1 1/2 - 3 jalapeno peppers (I use jar
ones)
1 lg. garlic clove
1 can tomatoes
1 can Italian tomatoes
1 med. onion, cut up in 8th's
Salt to taste
2-3 lg. ripe tomatoes, cut in 8 pieces

Grind peppers and garlic in blender. Add salt, onion and canned tomatoes, blend until coarsely chopped. Add fresh tomatoes. Chop, but still chunky. Stays fresh for 2 weeks.

JULIE'S BEST SALSA

4 med. tomatoes
1 lg. onion
Pinch of sugar
4-6 green chili peppers
Lemon (opt.)
1/2 bunch cilantro/Chinese parsley,
stems removed
Salt, pepper, chili powder to taste

Chop tomatoes, onion, cilantro, chili peppers in food processor until chunky; mix well. Add sugar, salt, pepper and chili powder to taste. Mix well and allow to sit in refrigerator for at least an hour. Best with heated chips, in omelet's, over grilled chicken with warm tortillas. Or marinate chicken in lime juice and pepper for an hour. Grill and serve with salsa and tortillas. Goes great with frozen margaritas.

ANNA'S SALSA

1 or 2 fresh jalapeno peppers
1 sm. onion
Salt (opt.)
4 sm. tomatoes
1 garlic clove
Fresh cilantro

Put tomatoes and peppers in a pot on the stove with no water. Turn frequently to toast the skin. Then remove. Drop garlic in food processor with steel blade running. Cut onion into quarters and add to processor while blade is running. Quarter tomatoes and peppers and drop in processor while pulsing. Add salt and cilantro and pulse. Do not over process.

BEWARE SALSA

2 lb. Italian hot peppers
2 c. onion, chopped coarse
1 c. fresh garlic, chopped coarse
1/4 c. red wine vinegar
1/4 c. olive oil
1 tsp. lime juice
1 tsp. white pepper
2 tbsp. beer
1 tsp. vegetable magic
3 cans Cajun tomatoes
1 (8 oz.) tomato sauce
1 c. spicy V-8 juice

Slice and dry peppers in microwave. Consult owner manual for dehydration put all ingredients in saucepan, simmer slow until onions start to change color and turn soft. Remove from heat to cool. Store in airtight containers. Will keep 3-4 weeks in refrigerator. Makes about 2 quarts.

SIMPLE SALSA

1/2 onion
1 1/2 tomatoes
1 sprig of Cilantro
1 chili pepper, fresh, jalapeno,
Anaheim yellows
Salt to flavor

1/2 cup serving. Chop above ingredients and salt to flavor. Experiment adding or deleting with ingredients to suit your taste.

SALSA DE CHILE Y JITOMATE

4 sm. tomatoes, peeled, finely chopped
(1 lb.)
2 California chilies, peeled, finely
chopped or 1/3 c. canned chopped
green chilies
1/2 jalapeno chile, minced
1/2 med. onion, finely chopped
1/4 c. cilantro leaves, chopped
1 lg. garlic clove
1/2 tsp. salt

Combine tomatoes, chilies, onion and cilantro in a medium bowl. Mash garlic with salt to make a paste. Stir garlic paste into tomato mixture. Let sauce stand 2 hours to blend flavors. Serve at room temperature. Makes about 2 1/2 cups.

SALSA FRESCA

Tomatoes will peel easily if immersed in boiling water for 30 seconds, then dipped in cold water. 4 sm. tomatoes, peeled, chopped (1 lb.)
1/2 c. finely chopped onion
1 jalapeno chile, seeded, finely
chopped
2 tsp. olive oil
1 tsp. vinegar
1 tsp. lime juice
1/2 tsp. dried leaf oregano, crushed
1/2 tsp. salt

In a medium bowl combine tomatoes, onion and chile. Add olive oil, vinegar, lime juice, oregano and salt. Mix well. Let stand 2 hours to blend flavors. Serve at room temperature. Makes 2 cups.

DR. DONNIE'S SALSA

1 lg. can whole tomatoes
1 med. can tomato sauce
1/4 can diced Jalepenos
2 bunches green onions
4 or 5 cloves garlic
1 bunch celantro

Dice tomatoes, onions, garlic and celantro. Put into large bowl and add tomato sauce and juice from whole tomatoes as well as Jalepenos. Stir well. Add teaspoon black pepper. Let sit in refrigerator at least 8 hours before serving.

SALSA

4 med. tomatoes
1 lg. white onion
1 bunch cilantro
1 sm. can med. chilies
Jalepenos to taste
Juice from 1 or 2 limes (fresh)
Salt

Chop tomatoes and squeeze to remove excess liquids and seeds. Add finely chopped onion and chilies. Finely chop cilantro leaves and stems and add to taste. Toss with juice of fresh limes and salt to taste. Refrigerate for 1 hour to let flavors blend. The most difficult part is keeping people from eating half of it before the flavors blend! Serve with tortilla chips or as a condiment for fajitas or tacos. Keeps well for up to 1 1/2 weeks in sealed containers in refrigerator.

SALSA

8 plum tomatoes, chopped
2 cloves garlic, chopped
1 med. onion, chopped
2 to 6 jalapeno (pickled) chilies or
1 to 2 cans green chilies seeded
and chopped (add to taste)
6 to 12 pitted black olives, chopped
1 to 2 tbsp. snipped parsley
Juice of 1 to 2 limes
Salt and pepper to taste

Combine all ingredients in a bowl. Mix well and refrigerate for a few hours (or more) to blend all of the flavors. Serve with tacos.

MEXICAN SALSA

14 oz. can diced tomatoes
2 scallion with greens, chopped
1 tbsp. green chili peppers, chopped
1/2 tsp. salt
1 tsp. chili pepper
1 tomato, diced (if available)
1 to 2 tbsp. hot sauce, if you like
it hot

Combine all ingredients in saucepan. Bring to boil for 1 to 2 minutes. Simmer 5 minutes longer. Cool and refrigerate. Great as dip with tortilla chips!

RED SALSA

1/4 c. minced garlic
1 tbsp. olive oil
1 lg. tomato, cored & chopped
1 med. onion, minced
1/3 c. lemon juice
2 tbsp. minced canned chipotle chiles
2 caps vinegar
1 tbsp. sugar
Salt to taste

Cook garlic in oil until soft and sweet. Mix all other ingredients. Chill 6 hours. Serve with favorite food. Good with fresh shellfish.

SALSA FRIA

4 fresh tomatoes, peeled and finely
chopped
1/2 c. minced onion
1/2 c. minced celery
1/4 c. minced green pepper
1/4 c. olive oil
3 tbsp. chopped mild green chilies
2 tbsp. red wine vinegar
1 tsp. mustard seed
1 tsp. ground coriander
1 tsp. salt
Dash pepper
Tortillas

Combine all ingredients except tortillas. Cover and chill. Several hours.
Serve with tortillas.

FIREMAN BILL'S SALSA

1 lg. can of tomatoes
1 (7 oz.) can green peppers
1/2 sm. can of jalapeno peppers
1 purple onion
1 "good sized" handful of cilantro
(without stems)
2 cloves garlic

Chop lightly in food processor.

*TOMATO-PEPPER SALSA

10-12 peeled tomatoes
1 1/2-2 green peppers, chopped
1 med. onion, chopped
1 clove garlic
1 tbsp. Tabasco sauce
1 tbsp. red peppers
1 tbsp. cayenne pepper
1/3 c. white vinegar

Break up tomatoes and simmer with seasonings 2-3 hours until it reaches desired thickness. Freeze in zip-lock bags or can in pint jars. (Use more or less seasoning to desired taste).

TANGY SALSA

1 lg. can tomatoes
1 bunch green onion
1 bunch cilantro
2 jalapeno peppers
3 lg. tomatoes

Pinch of garlic salt
Pinch of black pepper
Pinch of paprika
Pinch of Accent

Chop all ingredients. Cut up canned tomatoes. Cut jalapeno in very small pieces. Mix all together and seasonings. Add juice from canned tomatoes. Mix again. Serve with corn chips.



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