



Salsa Recipes

A Yummy Collection of Salsa Recipes



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Tomato and Mango Salsa Recipe

Ingredients

- 1 small mango
- 1 large tomato, seeded and chopped
- 1/3 cup chopped red onion
- 1/4 cup minced fresh cilantro
- 1 small jalape pepper, seeded and finely chopped
- 2 tablespoons lime juice

Carefully peel skin from mango sections attached to seed. Slice flesh from seed. Chop flesh to measure 1-1/2 cups. Combine all ingredients in small bowl; refrigerate 2 hours.



Carrot Mango Salsa Recipe

4oz carrots; 1 ripe mango (diced, skinned and pit discarded)
1 small onion sliced
14oz diced apricots
2 tablespoons lime juice
1 tablespoon sugar
1 teaspoon ground cumin
half a red pepper
1 green chilli (seeded, chopped).

Method:

Add all ingredients together, stir well for a minute. Serve warmed or chilled as a condiment with chicken or fish.



RED HOT SALSA Recipe

- 1 (16 oz.) can tomatoes or 6 peeled fresh tomatoes (if in season)
- 1/2 sm. onion, diced
- 2 jalapeno peppers, chopped
- 2 garlic cloves, minced
- 1 tsp. sugar
- 1 tsp. chili powder
- 1/2 tsp. salt (more or less)
- 1/2 tsp. black pepper
- 1 tbsp. cilantro
- 2 tbsp. apple cider vinegar

Combine all ingredients in food processor or blender and mix for 10-15 seconds or until all ingredients are of desired consistency. Serve with tortilla chips or as sauce on assorted foods.



Salsa Italiano

Ingredients

1 lb. (2 large) fresh tomatoes, seeded and diced
1/2 cup chopped red onion
1 can (2.25 oz.) sliced ripe olives
1 jar (6 oz.) marinated artichoke hearts
2 Tbsp. lemon juice
2 garlic cloves, finely chopped
3 Tbsp. chopped fresh basil
1/4 tsp. crushed hot red pepper flakes
1/4 tsp. salt
1/8 tsp. ground black pepper

Directions

In a medium bowl, combine tomato, onion and olives. Slice artichoke hearts, reserving marinade. Stir sliced artichoke hearts into tomato mixture; set aside. In a small bowl, whisk together lemon juice, garlic, basil, pepper flakes, salt, black pepper, and 2 Tbsp. artichoke marinade. Gently mix dressing with tomato mixture. Serve with roast or barbecued chicken.



Black and White Salsa

- 1-1/2 Cups Cooked and Drained Black Beans or 1 16-ounce Can Black Beans, Drained
- 1-1/2 Cups Cooked and Drained Great Northern Beans or 1 16-ounce Can Great Northern Beans
- 1 Cup Diced Tomatoes
- 3 Tablespoons White Wine Vinegar
- 1/4 Cup Chipped Cilantro
- 1/4 Cup Chopped Red Onion
- 2 Tablespoons Chopped Jalapeno Pepper
- 2 Cloves Garlic, Minced
- 1/2 Teaspoon Salt and Sugar
- 1/8 Teaspoon Ground Black Pepper

In medium bowl, toss everything together. Serve.



Pineapple Salsa

2 cans pineapple chunks drained
1 jalapeno cored seeded
1 red bell pepper cored seeded
1 lime-rolled, cut and squeezed
1 sprig fresh cilantro
pinch of salt
few twists of black pepper
1 tablespoon of ex virgin olive oil

toss all ingredients into a processor,
serve over grilled fish or with chips



Creamy Salsa Dip

2 cups Plain Yogurt
1 cup prepared salsa
3 tablespoons chopped fresh cilantro
1 teaspoon salt

In a small bowl, combine yogurt and salsa. Mix well. Stir in cilantro and salt. Cover and keep refrigerated until ready to use



Salsa Cheeseburgers

1 package (about 1 1/4 pounds) PERDUE? FIT 'N EASY? Fresh Ground Turkey Breast Meat, Ground Turkey, or Ground Chicken
1 cup Spicy Salsa (recipe follows) or prepared tomato salsa, well drained
1 tablespoon chopped cilantro
1/4 teaspoon salt
3/4 cup shredded Cheddar cheese
8 slices French or Italian bread or 4 hamburger rolls
Mayonnaise
Shredded lettuce
Avocado slices
Red onion slices
Additional Spicy Salsa (optional)
Lime or lemon wedges (optional)

Instructions:

Prepare outdoor grill for cooking or preheat broiler.

In medium bowl, combine ground turkey, 1 cup salsa, cilantro and salt. Form turkey mixture into 4 burgers.

Grill or broil burgers 5 to 6 inches from heat source 5 minutes on each side or until no longer pink in center. Just before removing burgers from grill, sprinkle cheese over tops; cover and cook about 1 minute or until cheese melts.

Grill or broil bread lightly, if desired. Serve burgers between bread slices, topping burgers with choice of mayonnaise, shredded lettuce, avocado slices, red onion slices and/or additional salsa. Garnish with lime or lemon wedges.

Spicy Salsa: In medium bowl, combine 1 pound ripe plum tomatoes (about 5), seeded and finely chopped, 1/4 cup minced white or yellow onion, 1 fresh hot green chili pepper, seeded and minced or 2 tablespoons canned chopped green chilies, 1 garlic clove, minced, 2 tablespoons lime juice, 1 tablespoon chopped fresh cilantro (coriander) sprigs (optional) and salt to taste.

Cover and refrigerate 30 minutes or up to 24 hours before serving; longer storage can reduce salsa's fresh flavor and texture. Makes about 1 cup.

Ready In: 45 minutes



Servings: Makes 4 servings

Salsa Chicken Sandwiches

- 1 package (10 1/2 ounces) frozen breaded chicken breast patties
- 4 whole wheat sandwich buns, split
- 8 teaspoons purchased black bean dip
- 1/4 cup thick-and-chunky salsa
- 1/2 cup shredded lettuce

Cook chicken in oven as directed on package, adding buns, cut side up, the last 3 to 4 minutes of cooking time until lightly toasted. Spread bottom half of each bun with 2 teaspoons dip. Top each with Chicken patty; spread with 1 tablespoon salsa. Top each with 2 tablespoons Lettuce and top of bun.

Makes 4 sandwiches



Mexican Food To Go Favorite Salsa Recipes.

- 4 medium tomatoes, peeled and chopped
- 1/2 cup finely chopped onion (up to 1 cup)
- 1/2 cup finely chopped celery
- 1/4 cup finely chopped green pepper (bell pepper)
- 1/4 cup oil
- 2 tbsp finely chopped green chiles
- 2 tbsp red wine vinegar
- 1 tsp mustard seed
- 1 tsp cilantro (coriander) seed, crushed (or fresh cilantro leaves)
- 1 tsp salt

Combine all ingredients. Cover and chill, stirring occasionally. Serve with corn chips.

One of our favorite salsa recipes from:

<http://recipes.alastra.com/>



Mango Salsa Recipe.

1 large Mango; peeled -- 1/4" cubed
1/4 cup red bell pepper -- 1/4" diced
1 1/2 tbsp fresh basil -- finely chopped
1 1/2 tbsp red wine vinegar.
2 tsp lime juice
1/2 tsp sugar
1 Jalapeno pepper (opt) -- finely chopped.
seeds and membranes -- discarded

In a medium bowl, combine all ingredients. Mix well.
Let stand at room temperature a half hour before serving or refrigerate up to 24 hours.



Two Tomato Salsa.

2 c diced unpeeled plum tomato
1 c unpeeled green tomato
1/2 c diced green bell pepper.
1/4 c chopped purple onion.
1 tbsp finely chop jalapeno pepper
1 tbsp finely chop fresh cilantro
1 clove minced garlic
1/4 tsp salt.
1/8 tsp coarsely ground pepper.
2 tbsp fresh lime juice
1 tbsp olive oil.

Combine all ingredients in a bowl. Stir well. Serve at room temperature or chilled. Use a slotted spoon to serve with corn tortilla wedges, poultry, or fish.

Yield: 3 cups



Tropical Fruit and Black Bean Salsa Recipe.

- 1/2 c pineapple, diced
- 1/2 c mango, diced
- 1/2 c papaya, diced
- 1/2 c onions, red, chopped.
- 1/2 c onions, red, chopped
- 1/2 c beans, black, cooked
- 1 jalapeno, minced.

Mix all ingredients.

Allow flavors to develop for at least 30mts.



Fruit Salsa Recipe.

- 1 cup strawberries
- 2 Granny Smith apples, peeled and chopped
- 2 kiwi fruit, peeled.
- 2 tablespoons brown sugar
- 2 tablespoons apple jelly or all fruit jelly juice from 1 orange.

Chop all in food processor to desired consistency.

Cut a flour tortilla into bite size pieces.

Spray lightly with Pam.

Dust with sugar/cinnamon mixture and toast in oven until lightly browned.

Serve as a scooper with Fruit Salsa.



Avocado-Tomato Salsa Recipe.

- 2 tomatoes, diced
- 1/2 cup chopped red onions
- 1/4 avocado, cubed.
- 1 green chili pepper, seeded and chopped.
- 2 tbsp snipped fresh parsley
- 1 tbsp red wine vinegar.
- 2 tsp grated lime peel.
- 1 tsp lime juice
- 1/4 tsp ground cumin

Combine tomatoes, onions, avocado, peppers, parsley, vinegar, lime peel, juice and cumin. Let stand for 15 minutes before serving.

Yield: 6 servings.



Fruit Salsa Recipe.

- 1 cup chopped peeled pineapple
- 1 cup chopped peeled mango
- 1 cup chopped yellow or red bell pepper.
- 2/3 cup chopped peeled kiwi fruit
- 1/2 cup finely chopped red onion.
- 1/4 cup finely chopped fresh cilantro
- 1 teaspoon fresh lime juice.
- 1/2 teaspoon minced Serrano chili (with seeds)
- Ground white pepper.

Combine all ingredients in medium bowl. Season with white pepper and salt. Can be made 3 hours ahead.

Makes about 4 cups.



Fresh Tomato Salsa Recipe.

- 4 to 6 medium tomatoes
- 2 to 3 white onions
- 1 can black olives.
- 3 to 4 green chiles
- 2 Tbsp. vinegar
- 2 Tbsp. oil.

Chop tomatoes, onions, olives & green chiles in very small pieces. Combine oil and vinegar, pour over tomato mixture. Serve with corn or taco chips. For best flavor, chill for several hours before serving.



Tropical Fruit Salsa Recipe.

- 1 ripe mango, peeled, pitted and cut into 1/4" cubes
- 1 ripe papaya, peeled, seeded and cut into 1/4" cubes
- 1 ripe Avocado, peeled, pitted and cut into 1/4" cubes.
- 3 tbsp. lime juice
- 2 tbsp. fresh cilantro, chopped.
- 2 tbsp. brown sugar
- 1 tsp. jalapeno peppers, drained.
- 1 tsp. ginger, crushed

Combine all ingredients in a medium bowl.
Cover and refrigerate at least 1 hour to allow flavors to blend. Serve with grilled fish or chicken.
Also good with tortilla chips.



Salsa De Picante Recipe.

2 large cans tomatoes, chopped
3 small cans green chilies, chopped.
2 small cans jalapeno peppers, chopped
2 large onions, chopped.
6-10 garlic cloves, chopped
1 tbsp salt.

Place all ingredients in a large pot and bring to a boil. Boil for 5 minutes. Cool & refrigerate.



Habanero Salsa

Ingredients:

2 tb Olive oil
1 md Onion -- chopped
1 Green bell pepper --
Chopped
1 Red bell pepper -- chopped
1/2 c Chicken broth
4 Chiles habanero -- minced
6 md Tomatoes -- skinned &
Diced
2 cn Tomatoes -- diced
2 tb Lime juice
2 tb Lemon juice
1 ts Dried coriander leaf
1 ts Oregano
1 tb Sugar or honey -- optional
Salt and pepper -- to taste
1/4 c Fresh parsley -- chopped
2 Anaheim chili pepper --
Chopped

Instructions:

Saute the onions, bell peppers, and anaheims in the oil for a few minutes then add the chicken broth and saute until the broth is about gone. Add the habaneros (I roasted mine first), the diced tomatoes (okay, I added the extra two cans to cut the heat down a bit, so if you want it super hot you can eliminate the cans or a couple of the habaneros), lime and lemon juices, coriander, oregano, sugar, salt and pepper. Simmer for 20 or 30 minutes and add the parsley and simmer a few more minutes.



Hot Salsa

Ingredients:

3 md Tomatoes

3 To 4 jalapeno peppers

Onion -- your choice

Oregano -- dash

Salt and pepper as you like

Instructions:

In saucepan boil tomatoes and peppers. Drain water and remove skin from tomatoes. put in blender with remaining ingredients and blend for a minute or until smooth, unless you prefer your salsa chunky.



Apple Berry Salsa with Cinnamon Chips

Ingredients:

Chips:

2 10-inch flour tortillas

Water

1 tb Sugar

1 ts Cinnamon

Salsa:

2 md Granny Smith apples --

Peel/core/chop

1 c Strawberries -- hulled &

Sliced

1 Kiwi -- peeled and chopped

1 sm Orange

2 tb Brown sugar

2 tb Apple jelly

Instructions:

Preheat oven to 475. Lightly brush one side of tortillas with water. Combine cinnamon and sugar, sprinkle over tortillas. Cut each tortilla into 8 wedges. Place wedges on a stone or cookie sheet. Bake 5 - 7 minutes or until golden brown. Remove to cooling rack. While tortillas are baking, zest orange (about 2 tbsp.) and juice orange (about 1/4 cup). Combine prepared fruit, orange zest, orange juice, brown sugar and apple jelly. Serve fruit salsa with cinnamon chips.



Original Mexican Salsa Recipe

2 Jitomates (2 tomatoes)
1/2 cebolla (1/2 an onion)
1 diente de ajo (1 clove garlic)
chile serrano al gusto (chopped fresh chilli) 1tsp for mild 4 for freaking hot.

Peel the tomatoes by blanching, remove the skins and scoop out the seeds. Dice all the ingredients, season with salt and pepper serve the salsa mexicana after at least one hour.



Spicy Jalapeno Salsa

- 6 jalapenos, stems/ seeds removed, chopped
- 6 tomatoes, skins and seeds removed , chopped
- 1 tsp Salt
- 1/2 White onion, chopped
- 1/2 Cup Cilantro, chopped
- 2 Cloves garlic, chopped
- 1 red pepper, roasted, skin and seeds removed and chopped fine
- 1 green pepper, roasted, skin and seeds removed and chopped fine
- 1 cucumber skinned and seeds removed then chopped fine

Mix 10z of each tequila, white wine vinegar with 2 tsp of white sugar until dissolved and toss thru the vegetable garnish. Mix well and then place in an airtight container over night before using.



Hot Salsa

- 1 Red onion diced fine
- 1 Red pepper diced fine
- 6 Red chilli's chopped
- 1 tsp dry chilli powder
- 2 cloves garlic crushed
- 1 tsp Salt
- 6 tomatoes skin and seed removed and diced fine
- 1 tsp Cumin seeds and 1 tsp coriander seeds crushed in a mortar and pestle.
- zest and juice from 3 limes and 2 lemons (chop the zest)
- 2 tsp of brown sugar

To make the hot salsa dissolve sugar in lemon juice and then mix thru all other ingredients, store covered in the fridge for 24 hours stirring occasionally.



Guadalajara Salsa

- 1 lb ripe tomatoes, seeded and roughly chopped
- 2 c spicy vegetable juice
- 1/2 c chili sauce
- 1 1/2 tb fresh lime juice
- 1/2 c green onions, thinly sliced
- 1 medium avocado, cut in inch dice
- 1 c diced jicama
- 1 c fresh corn off the cob
- 1/8 ts salt
- fresh ground pepper
- 1/2 c cilantro leaves, coarsely chopped

To make the guadalajara salsa In a blender, puree tomatoes, vegetable juice, chili sauce and lime juice until smooth. Pour into a large bowl. Stir in onions, avocado, jicama, corn, salt and pepper. Chill the guadalajara salsa for at least 2 hours.



Carrot Salsa

- 1/2 - cup baby carrots, diced
- 1 – tablespoon red onion, diced fine
- 1 – tablespoon red bell pepper, diced fine
- 1 – tablespoon yellow bell pepper, diced fine
- 1 – tablespoon cilantro, chopped
- 1 – green chile pepper, diced fine
- 1 – tablespoon fresh lemon juice
- 1/8 – teaspoon salt
- 1/2 - teaspoon fresh ground pepper

In a glass-mixing bowl, you want to combine carrots, red onion, red and yellow bell pepper, cilantro, green chile, lemon juice, salt, and pepper.
Cover with plastic wrap and place in refrigerator for 30 minutes.



Pico de Gallo

Servings: about 4 cups

- 2 large vine-ripened tomatoes, finely diced
- 1/2 large onion, finely diced
- 1/3 cup finely chopped cilantro
- 4 large radishes, finely diced
- 2 jalapeños, seeded and finely diced
- 2 tablespoons fresh lime juice
- 1 garlic clove, minced
- 3/4 teaspoon coarse salt

Combine all of the ingredients in a bowl and serve.
The Pico de Gallo can be refrigerated overnight.



Chipotle Salsa

Servings: about 2 Cups

6 small tomatillos, husked
5 large garlic cloves
4 plum tomatoes
1/4 large onion
3 canned chipotle chiles in adobo, seeded and finely chopped,
with 2 teaspoons of the adobo sauce
3 tablespoons finely chopped fresh cilantro
Coarse salt
1/2 teaspoon sugar

Heat a large cast-iron skillet. When it is very hot, add the tomatillos, garlic cloves, tomatoes and onion and cook over low heat, turning frequently, until blackened in spots and softened, 8 to 10 minutes.

Transfer the vegetables to a plate and let cool.

Put the tomatillos, garlic, tomatoes and onion in a food processor and pulse until coarsely chopped. Add the chipotles and adobo sauce, cilantro, salt and sugar and pulse just until combined.



Chipotle Pepper Sauce.

Makes about 2 1/2 cups

- 1 medium red bell pepper
- 1/2 cup diced pineapple (1/2 inch)
- 1/2 cup diced mango (1/2 inch)
- 1/2 cup diced papaya (1/2 inch)
- 1 small starfruit, sliced 1/4 inch thick
- 1 medium jalapeño chile, seeded and minced
- 1/4 cup fresh lemon juice
- 2 tablespoons fresh lime juice
- Salt and freshly ground white pepper
- 2 tablespoons minced fresh cilantro

The salsa can be refrigerated for up to 6 hours. Serve with pork, Italian sausage, chicken, any meaty or firm white-fleshed fish, shrimp

Roast the bell pepper over a gas flame or under a broiler, turning often, until charred. Transfer to a paper bag and let steam for 5 minutes. Peel the charred skin and discard the core, ribs, and seeds. Finely chop the pepper.

Combine all the ingredients except the cilantro in a medium bowl. Stir in the cilantro and serve chilled or at room temperature.



Ultimate Nightmare Salsa

20 Roma tomatoes
10 cloves of roasted garlic
1 large onion
1 green pepper
6 chiles de Habanero
1/4 cup honey
2 teaspoons cilantro
2 tablespoons fresh basil
1 tablespoon kosher salt
2 teaspoons white pepper

Cut 10 romas in half across widthwise and squeeze out the seeds and stuff. discard the juice. Chop the tomatoes into chunks.

Take the rest of the ingredients and put into a blender or food processor and rough chop.

Combine the 2 stages, mix well and refrigerate overnight. It is not necessary to let it set overnight but it tastes so much better the following day. I liked the honey in this recipe, it gives it a sweet and spicy flavor (I suppose spicy is quite an understatement).



House Salsa

1 bunch green onions, trimmed, cut into 1-inch pieces, and/or 1/3 cup red onion, chopped
3 cloves garlic
1/4 cup coarsely chopped fresh cilantro leaves
A 4-ounce can chopped green chiles
A 28-ounce can tomatoes, with juice (or better yet, about 2 cups chopped fresh vine-ripened tomatoes, in season)
Juice of 1 lime
1 tablespoon olive oil
1 teaspoon seasoned salt or Cajun seasoning blend
Additional hot stuff as desired - Tabasco, jalapeño, whatever you like... name your poison!

Using a food processor, place the onion, garlic and cilantro leaves in the work bowl, and pulse a few times to chop. Scrape down the sides of the bowl with a rubber spatula and add the remaining ingredients. Pulse a few more times - enough to achieve a uniformly chunky consistency. Let the salsa ripen at room temperature for an hour or longer. If you like a traditional "soupy" salsa, stir in 1/4 cup ice water at serving time. Adding ice water to cool the salsa is preferable to refrigerating it, since that changes its flavor and texture for the worse. Makes about 1 1/2 to 2 cups.



Corn and Tomato Salsa

1 cup fresh corn kernels (from 2 small ears) or frozen, thawed
1 large tomato, seeded, chopped
2/3 cup chopped red onion
1/2 cup chopped fresh cilantro
2 tablespoons olive oil
1 tablespoon fresh lemon juice
1/2 teaspoon ground cumin
1/2 to 1 jalapeño chili, seeded, minced
1 avocado, pitted, peeled, chopped
Fresh cilantro sprigs
Mix all ingredients together in a large bowl, cover and chill before serving.
Plum Chile Salsa



Roasted Chicken Legs with Plum Chile Salsa.

1 pound ripe purple or red plums (about 4 large), diced (about 3 cups)

1/3 cup minced red onion

1/2 cup finely chopped fresh cilantro

1/4 cup finely chopped fresh mint leaves

1 teaspoon minced seeded fresh jalapeño (wear rubber gloves)

1 tablespoon fresh lime juice

2 teaspoons sugar, or to taste

In a bowl, stir together the plums, onion, cilantro, mint, jalapeño, lime juice and sugar. Salt and pepper to taste.



Pineapple-Apricot Salsa

1 cup finely chopped peeled cored fresh pineapple

½ cup finely chopped red onion

½ cup apricot-pineapple preserves

¼ cup chopped fresh cilantro

2 tablespoons fresh lime juice

1-½ tablespoons minced seeded jalapeño chili

Toss all ingredients in small bowl to blend. Season with salt and pepper. Can be made one day ahead. Cover and chill.



10 Years To Find Salsa

Ingredients

20 each Tomatoes - Roma
1 can Whole Peeled Tomatoes - Large Can
1 bunch Fresh Cilantro - Leaves Only
1 tbs Garlic Salt
1 tsp Cumin
3 each Jalapeno Peppers - the entire pepper
1 each Habanero Pepper - the entire pepper
1 each Fresh Lime Juice - squeezed
1 each Large White Onion - diced small
1 pkg Sazon Goya Seasoning

Directions For Making 10 Years To Find Salsa:

It took me about 10 years to perfect this recipe. I'm often told that I should market it. You must consume this within 24 hours after preparation because fresh ingredients will become bitter. ENJOY!

In blender - add tomatoes, cilantro, peppers, garlic salt, lime juice, seasoning.....everything except the onions. Blend together at low speed. Pour into large bowl. Dice onions separately with a sharp knife, do not use blender. Add diced onions to mixture. Chill and serve with tortilla chips.

Note: If mixture is too thick add a little tomato juice or water. If too thin, a small can of crushed tomatoes or tomato sauce works fine.



SCARY SALSA

Ingredients

5 RED TOMATOES 5 GREEN TOMATOES 1 HABANARO PEPPER 1 LARGE HUNGARIAN WAX HOT PEPPER 2 CHILLIE PEPPERS 2 HALIPINO PEPPERS.. THE FLAVOR OF EACH MAKES THIS THE BEST SALSA. 2 CLOVES OF GARLIC 1 TLBS SALT 1 TLBS SUGAR. 2/3 CUP OF WATER.....PREPARE TOMATOES AS IF YOU WERE CANNING THEM. CORE AND SKIN...

Directions For Making SCARYLARRY SALSA:

COOK ALL TOGETHER AFTER BEING BLENDED FOR 1 HOUR ON LOW HEAT CHILL AND ENJOY ITS HOT BUT IRRESISTABLE ENJOY ALL



Negetive Salsa

7 hot pepers

3 hot onions

little chop pepers whit lots an lots of hot salsa

an put it in the grinder and there you gow you got negiteve salsa.

Directions For Making negetive salsa:

well i dont now what this means but what the heack ill try!

well when you tace this salsa your mine is in like a diferent world you feal like drinking whater all day.



Basic Salsa with Any Kind of Dry Chiles

Yield: 4 servings

- 6 lg Chiles dry (morita or mulato
Or guajillo or any kind) if
The chiles are littles like
Jalapeños or serranos, use
15 chiles.
- 1/2 md Onion
- 1/4 c Vinegar
- 1 sm Clove of garlic
- Salt
- Vegetable oil

The kind of chiles that you use determine the final flavor, you can experiment with different kinds or mixing the different kinds of chiles. But this is the basic recipe for prepare salsas with dry chiles.



Fresh Tomato Salsa

Yield: 3 cups

- 3 md Tomatoes, seeded, chopped,
(about 3 cups)
- 1/2 c Sliced green onions (w/tops)
- 1/2 c Chopped green bell pepper
- 2 tb To 3 tb lime juice
- 2 tb Snipped fresh cilantro
- 1 tb Finely chopped jalepeno
- 1 ts Finely chopped galic,
(about 3 cloves)
- 1/2 ts Salt

Mix all ingredients.



Watermelon Salsa

Ingredients:

- 1 Watermelon
- 1 bn Cilantro
- 1 c Balsamic Vinegar
- 1 Red Onion

Instructions:

Halve the watermelon, scoop out meat. Seed (this took forever!) cut up into presentable pieces, not too big. Save one of the halves to serve the salsa in. Reserve some of the watermelon juice. Chop cilantro (watch out for stems!) Chop onion. Amounts will depend on size of the watermelon.



White Salsa

Ingredients:

- 1 c Mayonnaise
- 1 c Sour cream
- 3 Limes, juice only
- 1-1/2 c Chopped cilantro
- 4 Cloves garlic, minced
- 1-1/2 c Chopped scallions
- 1 cn (15 oz) sliced black olives
- 1/2 ts Tabasco

Instructions:

Mix and refrigerate. Let flavors marry for at least 4 hours



Adobo Herb Salsa

INGREDIENTS:

- * 1 (28 ounce) can diced tomatoes
- * 1 green bell pepper, diced
- * 1/4 cup minced red onion
- * 1/4 cup minced fresh cilantro
- * 1 tablespoon adobo sauce from canned chipotle peppers
- * 1 tablespoon chopped fresh tarragon
- * 1/2 teaspoon salt
- * 2 tablespoons balsamic vinegar

DIRECTIONS:

In a bowl, toss together the tomatoes, bell pepper, onion, cilantro, adobo sauce, tarragon, and vinegar. Season to taste with salt, cover, and refrigerate at least 30 minutes.



Artichoke Salsa

INGREDIENTS:

- 1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
- 3 roma (plum) tomatoes, chopped
- 2 tablespoons chopped red onion
- 1/4 cup chopped black olives
- 1 tablespoon chopped garlic
- 2 tablespoons chopped fresh basil
- salt and pepper to taste

DIRECTIONS:

In a medium bowl, mix together the artichoke hearts, tomatoes, onion, olives, garlic, salt, and pepper. Serve chilled, or at room temperature, with tortilla chips.



Beef and Salsa Dip

INGREDIENTS:

- * 1 pound ground beef
- * 1 (16 ounce) jar salsa
- * 1 (8 ounce) container sour cream
- * 1/2 head iceberg lettuce - rinsed, dried, and shredded
- * 1/2 pound shredded Cheddar cheese

DIRECTIONS:

Place ground beef in a large skillet. Cook and stir over medium heat until browned. Drain off excess fat. Stir in salsa, and simmer over low heat for 10 minutes. Pat cooked meat into bottom of a pie plate, cover, and refrigerate. When meat is completely chilled, spread sour cream over meat. Arrange lettuce evenly over sour cream, and top with Cheddar cheese.



Black Bean Salsa

INGREDIENTS:

- * 3 (15 ounce) cans black beans, drained and rinsed
- * 1 (11 ounce) can Mexican-style corn, drained
- * 2 (10 ounce) cans diced tomatoes with green chile peppers, partially drained
- * 2 tomatoes, diced
- * 2 bunches green onions, chopped
- * cilantro leaves, for garnish

DIRECTIONS:

1. In a large bowl, mix together black beans, Mexican-style corn, diced tomatoes with green chile peppers, tomatoes and green onion stalks. Garnish with desired amount of cilantro leaves. Chill in the refrigerator at least 8 hours, or overnight, before serving.



Black Beans con Jalapeno

INGREDIENTS:

- * 1 (15 ounce) can white hominy, drained
- * 1 (15 ounce) can black beans, rinsed and drained
- * 1 cup diced white onion
- * 1 cup diced green bell pepper
- * 1 cup diced red bell pepper
- * 1 cup diced green onions with tops
- * 1/4 cup seeded and chopped jalapeno pepper
- * 1 (24 ounce) jar picante sauce
- * 2 tablespoons ground cumin
- * 1 tablespoon salt
- * 2 tablespoons white sugar
- * 1/2 cup finely chopped cilantro

DIRECTIONS:

1. In a large bowl, gently stir together the hominy, black beans, onion, green and red peppers, green onion, jalapeno, picante sauce, cumin, salt, sugar and cilantro. Refrigerate at least an hour before serving. Serve with tortilla chips on a bed of lettuce.



Black-Eyed Pea Salsa

INGREDIENTS:

- * 1 cup white rice
- * 2 cups water
- * 2 (15.5 ounce) cans black-eyed peas, drained and rinsed
- * 1 (10 ounce) can diced tomatoes with green chile peppers

DIRECTIONS:

Bring a small pot of rice and water to a boil. Cover pot, reduce heat to simmer and let cook 20 minutes or until rice is tender.

In a large saucepan, combine rice, peas, tomatoes and chili. Stir the mixture over a medium heat until it is heated through.



Citrus Salsa

INGREDIENTS:

- * 4 roma tomatoes
- * 2 large oranges, peeled and diced
- * 1 large Vidalia onion, peeled and chopped
- * 2 jalapeno peppers, seeded and minced
- * 2 tablespoons fresh lime juice
- * 1/4 cup fresh orange juice
- * 3 (1 gram) packets SLENDA®
- * 1 tablespoon chopped fresh cilantro
- * 1 teaspoon salt

DIRECTIONS:

Bring small saucepan of water to a boil. Blanch tomatoes for 30 seconds, and then rinse with cold water. Peel and chop tomatoes.

Place all ingredients in a large bowl and stir until mixed thoroughly. Allow to stand at room temperature for one hour. Mix and serve. Refrigerate any unused salsa.



Corn and Bean Salsa with Avocado

INGREDIENTS:

- 1 (16 ounce) package Cascadian Farm® frozen organic sweet corn, thawed and drained
- 1 (14.5 ounce) can Muir Glen® organic diced tomatoes, drained
- 1 (15 ounce) can black beans, rinsed and drained
- 1 avocado, pitted, peeled and chopped
- 1/2 cup chopped red onions
- 1 clove garlic, finely chopped
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons red wine vinegar
- 1 tablespoon vegetable oil
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

DIRECTIONS:

Stir together all ingredients.
Refrigerate until ready to serve.



Cucumber Salsa

INGREDIENTS:

- 2 cucumbers - peeled, seeded and chopped
- 1 cup sour cream
- 1 cup plain yogurt
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh cilantro
- 1 teaspoon ground cumin
- 1/2 teaspoon salt

DIRECTIONS:

In a medium bowl, combine the cucumber, sour cream, yogurt, parsley, cilantro, cumin and salt. Mix well. Cover and refrigerate for 2 hours before serving.



Eggplant Salsa and Homemade Pita Chips

INGREDIENTS:

- 4 medium eggplants
- 1 large red bell pepper, halved and seeded
- 4 large tomatoes, seeded and diced
- 1 clove chopped fresh garlic
- 1 lime, juiced
- salt and pepper to taste
- 1/4 cup chopped fresh cilantro
- 1/4 cup olive oil
- 1 (10 ounce) package pita bread rounds
- 1/4 cup butter, melted

DIRECTIONS:

Preheat the oven to 400 degrees F (200 degrees C). Slice the tops off of the eggplants, and place on a baking sheet with the red pepper halves. Drizzle with olive oil to lightly coat. Bake for about 40 minutes in the preheated oven, until eggplant is tender. Remove from the oven, and place the eggplant and peppers into a large resealable bag. Seal, and let sit for 15 minutes to loosen the skin. Remove from the bag, peel off the skins, and dice the eggplants and pepper. Transfer to a large bowl.

Place the tomatoes, and garlic in to the bowl with the roasted vegetables, and season with salt, pepper and cilantro. Mix until well blended. Set aside.

Set the oven to 300 degrees F (150 degrees C).

Peel apart the pita breads into two thin circles. You may cut off the edges to make it easier. Brush melted butter onto what used to be the inside, and stack together. Cut into strips, then cut across at a diagonal to make diamond shapes. If you have kitchen scissors, it will be easy. Place them on a baking sheet.

Bake the pita chips for 5 to 10 minutes in the preheated oven, until lightly toasted. Stir occasionally if they overlap.



Fresco Salsa

INGREDIENTS:

- 6 roma (plum) tomatoes, diced
- 1 sweet onion, diced
- 1 medium red bell pepper, diced
- 1 medium yellow bell pepper, diced
- 1 bunch cilantro, finely minced
- 1 lime, juiced
- 1 teaspoon salt, or to taste

DIRECTIONS:

In a bowl, mix the tomatoes, onion, red bell pepper, yellow bell pepper, cilantro, lime juice, and salt. Cover and refrigerate until ready to serve.



Fresh Apple Salsa

INGREDIENTS:

- 2 tart apples, cored and cubed
- 4 tablespoons lime juice
- 1 fresh jalapeno pepper, seeded and sliced
- 1 fresh Anaheim chile, seeded and sliced
- 1/2 medium onion, finely chopped
- 2 tablespoons coarsely chopped fresh cilantro
- 1/2 cup chopped walnuts, lightly toasted
- 2 tablespoons fresh ginger, peeled and thinly sliced
- 1/4 teaspoon salt

DIRECTIONS:

In a large bowl, stir together apples and lime juice. Stir in jalapeno and Anaheim chile slices. Stir in onion, cilantro, walnuts, ginger, and salt. Mix thoroughly.



Fresh California Salsa

INGREDIENTS:

4 large tomatoes, diced
1/2 large onion, minced
3 cloves garlic, chopped
2/3 cup chopped fresh cilantro
1 jalapeno pepper, seeded and minced
2 tablespoons fresh lime juice
salt to taste

DIRECTIONS:

In a small mixing bowl, combine tomatoes, onion, garlic, cilantro and lime juice. Add jalapenos 2 teaspoons at a time, tasting after each addition to see how hot the salsa has become. Jalapeno peppers vary in heat, so it is important to taste the salsa to ensure you do not make it too hot to handle. Salt to taste. Enjoy!



Garden Tomato Salsa

INGREDIENTS:

- 1/2 sweet onion, chopped
- 1/2 green bell pepper, coarsely chopped
- 1/4 cup fresh cilantro
- 5 slices pickled jalapeno peppers, or to taste
- 6 fresh tomatoes, quartered
- 2 teaspoons olive oil
- 2 teaspoons red wine vinegar
- 1/2 lime, juiced
- 1/8 teaspoon salt

DIRECTIONS:

Place onion, bell pepper, cilantro, and jalapeno peppers into a food processor. Pulse until finely chopped. Add tomatoes, and pulse just a few times until the tomatoes are coarsely chopped. Transfer to a bowl with a tight-fitting lid. In a separate bowl, whisk together olive oil, red wine vinegar, lime juice, and salt. Pour dressing over tomatoes, and stir well. Cover, and refrigerate for at least 1 hour.



Gator Salsa

INGREDIENTS:

- 10 pounds ripe tomatoes
- 2 1/2 pounds green bell peppers, diced
- 12 jalapeno peppers, seeded and minced
- 3 habanero peppers, seeded and minced
- 1 pound green chile peppers, diced
- 1 1/2 pounds onions, chopped
- 6 cloves garlic, minced
- 4 tablespoons white sugar
- 4 tablespoons ground black pepper
- 4 tablespoons chopped fresh cilantro

DIRECTIONS:

Bring a large saucepan filled 2/3 full with water to boil. Blanch tomatoes. Drain and rinse with cold water. Peel and chop.

Place tomatoes in a large saucepan with enough water to cover. Bring to a boil and reduce heat to simmer.

In a separate large saucepan, bring approximately 2 quarts lightly salted water to boil. Place green bell peppers, jalapeno peppers, habanero chile peppers, green chile peppers, onions and garlic in the boiling water. Cook until tender, about 15 minutes.

Drain vegetables and stir into saucepan with tomatoes. Mix in white sugar, ground black pepper and chopped fresh cilantro. Simmer 15 to 20 minutes, stirring occasionally. Stir in more water if necessary to attain desired consistency.

Transfer the finished salsa to sterile containers, and store in the refrigerator until serving.



Green Salsa

INGREDIENTS:

- 8 tomatillos, husked
- 3 shallots
- 2 cloves garlic, peeled
- 1 (4 ounce) can chopped green chile peppers
- 1/4 cup chopped fresh cilantro
- 1 fresh jalapeno pepper, seeded
- salt to taste

DIRECTIONS:

In a food processor, place tomatillos, shallots, garlic, green chile peppers, cilantro, jalapeno pepper and salt. Using the pulse setting, coarsely chop. Cover and chill in the refrigerator until serving.



Jalapeno Mango Salsa with Vanilla and Lime

INGREDIENTS:

- 1 mango, peeled and finely chopped
- 1 kiwi, peeled and finely chopped
- 2 green onions, thinly sliced
- 1 jalapeno pepper, seeded and minced
- 1 tablespoon sugar
- 2 teaspoons lime juice
- 1 teaspoon McCormick® Pure Vanilla Extract

DIRECTIONS:

Combine all ingredients in a medium bowl. Let stand 5 minutes for flavors to blend. Serve with grilled chicken or fish, or serve with tortilla chips as a refreshing appetizer.



Jersey Summer Salsa

INGREDIENTS:

- 2 ears fresh corn, husked
- 1 large fresh tomato, chopped
- 1 large fresh peach, pitted and chopped
- 1 red onion, chopped
- 6 pepperoncini peppers, chopped
- 1 tablespoon green chile pepper, chopped
- garlic salt to taste

DIRECTIONS:

Bring a large pot of water to a boil. Boil the corn 5 minutes, or until kernels are tender. Drain corn, cool, and cut kernels from cob.

In a food processor, pulse the tomato, peach, red onion, pepperoncini peppers, green chile pepper, and garlic salt until chunky. Transfer to a bowl, and mix in the corn.



Jill's Salsa

INGREDIENTS:

- 1 bunch fresh cilantro leaves
- 1 clove garlic
- 2 fresh jalapeno peppers
- 1 (28 ounce) can diced tomatoes, drained
- 1 teaspoon cumin
- 4 green onions, sliced
- 1/2 lime, juiced
- 1 teaspoon olive oil

DIRECTIONS:

1. In a food processor, finely chop the cilantro, garlic, and jalapenos. Place the tomatoes and cumin in the food processor. Coarsely chop the tomatoes. Transfer the mixture to a bowl. Mix in the green onions, lime juice, and olive oil.



Kiwi Fruit Salsa

INGREDIENTS:

- 1 cup balsamic vinegar
- 1 Spanish onion, finely chopped
- 1 banana, peeled and chopped
- 2 oranges - peeled, seeded and chopped
- 4 kiwis, peeled and chopped
- 1 serrano pepper, chopped

DIRECTIONS:

Heat 1/2 balsamic vinegar in a medium saucepan over medium high heat. Slowly cook and stir onion until soft. Stir in banana. Use remaining balsamic vinegar as needed to keep the mixture moist. Stir in oranges, kiwis and serrano pepper. Cook and stir until all ingredients are soft.



Raspberry Salsa

INGREDIENTS:

- 2 cups fresh raspberries
- 1/4 cup chopped sweet onion
- 3 teaspoons finely chopped jalapeno chile peppers
- 1 clove minced garlic
- 1/4 cup chopped fresh cilantro
- 1/2 teaspoon white sugar
- 3 tablespoons fresh lime juice

DIRECTIONS:

In a medium bowl, mix together raspberries, sweet onion, jalapeno chile peppers, garlic, cilantro, white sugar and lime juice. Cover and chill in the refrigerator at least 1 hour before serving.



Roasted Tomatillo and Garlic Salsa

INGREDIENTS:

- 1 pound fresh tomatillos, husks removed
- 1 head garlic cloves, separated and peeled
- 3 fresh jalapeno peppers
- 1 bunch fresh cilantro
- 1/2 cup water, or as needed
- salt and pepper to taste

DIRECTIONS:

Preheat the oven's broiler. Arrange the whole cloves of garlic, tomatillos, and jalapenos on a baking sheet. Place under the broiler, and cook for a few minutes. Remove garlic cloves first, as soon as they are toasted, to avoid developing a bitter flavor. Continue to roast jalapenos and tomatillos until evenly charred, turning occasionally. Set aside to cool. Don't remove the charred parts of the tomatillos or the peppers. They add a really nice flavor. Place peppers and tomatillos in a blender with the garlic and cilantro. Add a little water to the mixture if necessary to facilitate blending. Season with salt and pepper to taste. Refrigerate until serving.



Roasted Tomato Salsa I

INGREDIENTS:

- 12 roma (plum) tomatoes
- 2 cloves garlic, unpeeled
- 1 small onion, quartered
- 1 jalapeno chile pepper
- 1 1/2 tablespoons olive oil
- 1 teaspoon ground cumin
- 1/4 teaspoon salt
- 3 tablespoons fresh lime juice
- 1/4 cup chopped fresh cilantro

DIRECTIONS:

Preheat the broiler.

In a medium baking dish, place roma (plum) tomatoes, garlic, onion and jalapeno chile pepper. Drizzle with olive oil.

Checking often, broil 5 to 10 minutes, or until outsides of vegetables are charred.

Remove vegetables from heat. Remove and discard tomato cores, jalapeno stem and garlic skins.

In a food processor, coarsely chop the charred vegetables. Transfer to a medium bowl and mix in cumin, salt, lime juice and cilantro.



Roasted Tomato Salsa II

INGREDIENTS:

- 3 tomatoes, cut into wedges
- 5 cloves garlic, diced
- 1 onion, chopped
- 1 cup water
- 1/4 teaspoon ground black pepper
- 1 dash hot pepper sauce
- 1 teaspoon salt
- 1 teaspoon hot chile sauce

DIRECTIONS:

Preheat the broiler.

On a medium baking sheet, arrange tomatoes, garlic and onion. Place under the broiler. Checking frequently, heat 15 minutes, or until vegetables are charred. Remove from heat and allow to cool approximately 10 minutes.

Place charred vegetables in a blender or food processor with the water and blend until smooth. Stir in ground black pepper, hot pepper sauce, salt and hot chile sauce. Refrigerate the mixture until serving.



Salsa Ninety Nine (Mild)

INGREDIENTS:

- 24 pounds tomatoes
- 1 (12 ounce) can tomato paste
- 1/2 bunch cilantro
- 16 jalapeno chile peppers
- 2 medium heads garlic
- 6 large green bell peppers, chopped
- 6 large onions, chopped
- 9 tablespoons salt
- 1 cup distilled white vinegar
- 1/2 cup brown sugar
- 3/4 cup cornstarch
- 1/2 cup water

DIRECTIONS:

Core and peel the tomatoes. Remove the tomato seeds and pulp. Put seeds and pulp through a food mill. Chop the outsides of the tomatoes

In a large pot over low heat, boil the milled liquid and tomato paste for 1 hour, or until the liquid is reduced by 1/3.

In a blender or food processor, puree cilantro, jalapeno, garlic and 1/2 cup of the tomato liquid from the large pot. Slowly stir this mixture into the pot.

Bring the contents of the pot to a boil while mixing in the green peppers, onions, chopped tomatoes, salt, vinegar and brown sugar. In a small bowl, dissolve the cornstarch in water. Add the cornstarch mixture to the pot. Stirring continually, boil the mixture until all the vegetable are soft -- about 30 minutes. Allow the mixture to cool, and place it in sterile containers.



Simple Garlic Salsa

INGREDIENTS:

- 1 (14.5 ounce) can diced tomatoes, drained
- 1/2 cup olive oil
- 1 tablespoon minced garlic
- 1 tablespoon chopped fresh parsley
- 1 pinch salt
- 1 pinch ground black pepper

DIRECTIONS:

In a medium glass bowl, mix together tomatoes, oil, garlic, parsley, salt and pepper. Cover, and refrigerate overnight, allowing the flavors to 'mix and mingle'.



Simple Texas Salsa

INGREDIENTS:

3 tablespoons chopped fresh chives
1/2 bunch fresh cilantro
2 cloves garlic, chopped
2 (14 ounce) cans stewed tomatoes
2 serrano chilis, seeded and chopped
salt and pepper to taste

DIRECTIONS:

Combine chives, cilantro, garlic, tomatoes, peppers, salt and pepper to taste in an electric blender. Pulse until the salsa is to your desired consistency.



Southwestern Cactus Salad

INGREDIENTS:

- 1 (16 ounce) jar nopales - drained, rinsed, and dried
- 2 cups chopped tomatoes
- 1/2 cup diced onion
- 5 jalapeno peppers, seeded and minced
- 1/2 cup fresh cilantro leaves
- 2 lemons
- 1/2 teaspoon garlic salt (optional)

DIRECTIONS:

In a medium size mixing bowl, combine cactus, tomatoes, onions, jalapenos and cilantro. Squeeze the juice from both lemons over the mixture. Cover and refrigerate for at least 1 hour. Sprinkle with garlic salt (if you'd like) and serve.



Spicy Bean Salsa

INGREDIENTS:

- 1 (15 ounce) can black-eyed peas
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can whole kernel corn, drained
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1 (4 ounce) can diced jalapeno peppers
- 1 (14.5 ounce) can diced tomatoes, drained
- 1 cup Italian-style salad dressing
- 1/2 teaspoon garlic salt

DIRECTIONS:

In a medium bowl, combine black-eyed peas, black beans, corn, onion, green bell pepper, jalapeno peppers and tomatoes. Season with Italian-style salad dressing and garlic salt; mix well. Cover, and refrigerate overnight to blend flavors.



Spicy Salsa

INGREDIENTS:

4 cups chopped tomatoes
2 cups green bell pepper, chopped
3/4 cup chopped onion
1 cup jalapeno pepper
1 1/2 teaspoons salt
1/2 teaspoon minced garlic
1 1/4 cups cider vinegar

DIRECTIONS:

Place tomatoes, bell peppers, onion, hot peppers, salt, garlic, and vinegar in a saucepan or pot. Bring mixture to a simmer. Cover, and let simmer 50 to 60 minutes. The longer the salsa simmers, the spicier it will become.



Super Summer Salsa

INGREDIENTS:

2 (10 ounce) cans sweet white corn
1 (14.5 ounce) can black beans
1/2 red onion, chopped
1 red pepper, chopped
1/2 cup sugar
1/2 cup rice wine vinegar
salt to taste

DIRECTIONS:

In a large bowl, stir together corn, beans, onion, red pepper, and sugar. Stir in rice wine vinegar, and season with salt.



Tomato Salsa without Onions

4 to 5 cups diced tomatoes
1 cup diced red onion
1/4 cup diced white onion
2 tablespoons minced garlic
1 green bell pepper, diced
1/2 each of red, yellow, gold, and orange bell peppers, diced
4 to 5 jalapenos, diced
2 tablespoons cilantro, chopped
juice of 1/2 lime
juice of 1/2 lemon
1/2 teaspoon freshly ground pepper
1/2 teaspoon celery salt
1 to 2 (8-ounce) cans tomato sauce (optional)
salt

In a bowl, combine all ingredients. Serve.

Adding the optional tomato sauce tightens the consistency of the salsa -- Decide for yourself if that's the way you prefer it

- * 1 cup chopped fresh cilantro
- * 1/2 teaspoon ground cumin
- * 1 teaspoon chili powder
- * 2 tablespoons lime juice

DIRECTIONS:

1. Preheat the broiler.
2. Place poblano pepper and garlic cloves on a medium baking sheet. Turn pepper frequently, broil at maximum distance from heat until browned, about 15 minutes.
3. In a food processor, place roasted pepper, roasted garlic, tomatoes, cilantro, cumin, chili powder and lime juice. Process using pulse setting until an evenly chunky texture is obtained. Chill until serving.



It's not dead yet Hot Salsa

Ingredient

- 5 whole habaneros -- seeded
- 10 whole tomatillos -- husked and rinsed
- 2 whole Vidalia onions -- skinned
- 6 whole sweet red peppers -- seeded
- 2 whole smoked habaneros
- 3 whole chipotle peppers
- 1 Tablespoon cumin
- 2 ounces balsamic vinegar

Process ingredients in a blender individually in order listed until you reach the dried peppers and place in a non-reactive container. Place Smoked Habs

and Choptles in blender and drain juice from mixture in bowl into the blender and process. Add to the mixture in the bowl. Add cumin and stir well.

Drizzle balsamic vinegar over the top. Let marinate overnight



1st 75th Ranger Salsa (Quick and Easy)

- 1 large tomato diced
- 1 very large onion or 2 jumbo vidalias diced
- 1 bunch of cilantro
- 2 cans of enchilada sauce
- OR
- 1 pack of dry enchilada sauce mix (follow the instructions on the pack to make)
- 1 can tomato paste (for the enchilada sauce mix)
- 2 14 oz cans of Mexican stewed tomatoes diced
- 2 4 oz cans of chopped green chilies
- Jane's Crazy Mixed Up Salt brand salt to taste

Optional for hotter salsa:

- hot salsa
- finely diced jalapenos with seeds removed
- hotter
- Leave the seeds in.
- Hottest
- Use diced habenero or scotch bonnets without the seeds
- Nobody else is really going to enjoy this and
- no, this doesn't make you a man:
- Leave the seeds in when dicing the habeneros or bonnets

Prepare the enchilada sauce according to the instructions on the packet. Wash the cilantro and remove the stems from the cilantro. Run the cilantro leaves through a kitchen copper. Dice everything else and dump it in a large bowl. Salt to taste. Best with good salted corn tortilla chips.

Pepper Antidote: works on fingers and mouths. Very strongly recommended for use after dicing jalapenos, habeneros or scotch bonnets even if your fingers aren't burning. A glass of water and baking soda shaken not stirred. Gargle to put out a fiery mouth. Dip fingers and hands in to remove pepper acid from hands.



Ancho Salsa

Ingredient

- 4 ancho Chiles -- dried
- 1 cup orange juice
- 2 red peppers -- roasted and peeled
- 1 clove garlic
- 1 teaspoon Salt

Soak ancho peppers in hot water for 15 minutes. Place ancho peppers, orange juice, bell peppers, garlic and salt in food processor and process for 2 minutes. Serve over grilled chicken or fish. May be served with chips.



Apple Habanero Salsa

2 Apples (they were smallish, with crisp flesh)
2 habanero chilies, washed and de-seeded
About half a red onion
Fresh cilantro
lime
Salt

Dice the apples into fairly small pieces. Run the habaneros, onion, a little lime zest, and cilantro through the food processor, with lime juice. Toss this with the apple pieces, and more lime juice to get the right consistency. Salt to taste.



Apple Salsa

- 2 Granny Smith apples, peeled, cored and finely chopped
- 1 can (4 ounces) chopped green chilies
- 1/4 cup lemon juice
- 3 tablespoons finely chopped fresh cilantro
- 1 clove garlic, minced
- 1 teaspoon dried oregano leaves, crushed
- 1/2 teaspoon salt

Combine apples, chilies, lemon juice, cilantro, garlic, oregano and salt in medium bowl; mix well.



Apple, Green Onion and Jalapeno Salsa

- 1 1/2 pounds Fuji apples (about 3 large), peeled, halved, cored
- 1/2 cup minced green onions
- 2 tablespoons minced seeded jalapeño chiles
- 1/2 cup fresh lemon juice
- 2 tablespoons honey
- 4 teaspoons (packed) finely grated lemon peel

Coarsely grate apples into strainer set over large bowl. Press and turn apples to drain off excess juices. Transfer apples to medium bowl; stir in green onions and chiles. Whisk lemon juice, honey, and lemon peel in small bowl to blend; mix into apples. Season salsa to taste with salt and pepper. (Can be made 6 hours ahead. Cover and chill.)

Makes about 3 cups.



Authentic Mexican Salsa

1 small can diced tomatoes (or fresh)
1/2 cup chopped green onions
1/4 cup cilantro
3-4 serrano chilies
salt, pepper, garlic to taste

Put all items in blender and chop for 30-60 seconds. Pour into jar and refrigerate.



Double Flush Salsa

Ingredients:

- 3 lbs Roma tomatoes, seeded and chopped coarsely
- 1/4 lb jalapeno peppers, seeded and chopped finely
- 3/4 lb Maui onions, chopped finely
- 3 bunches cilantro, remove stems and chop finely
- 2 tsp dry granulated garlic
- 1/8 tsp green chili powder
- 1/8 tsp Tabasco Sauce
- 2 Tbsp Wesson Oil
- 3 Tbsp red wine vinegar
- 2 Tbsp lime juice
- 1/2 tsp black pepper
- 1 Tbsp garlic salt
- Pinch MSG
- 1 Med avocado, peeled, seeded and diced medium

Instructions:

Gently mix all of the above ingredients together except for the avocado, When ready to serve: add avocado, adjust salt, add more heat (Tabasco) to taste.



Back End Up Front Salsa

Ingredients:

- 3 Long Green anahiem Peppers (use pepper & seeds-take out pod)
- 2 Fresh Yellow Peppers (remove seeds & mince)
- 2 jalapeno Peppers
- 1 serrano Pepper
- 6 or more Medium tomatoes
- 2 Green Onions
- 1 Clove garlic (minced)

Instructions:

Chop and mix all of the above

Add:

- 3/4 avocado
- 1 TBS Rice vinegar
- 1 TBS Fresh lime juice
- 1 tsp Sugar
- 1 tsp Olive oil
- 1/4 to 1/2 Cup Minced Fresh cilantro to taste



World Championship Salsa

Ingredients:

- 10-12 firm tomatoes, diced
- 1 medium onion, diced
- 1 small can diced green chilies
- 6 medium cloves garlic
- 3 jalapeno chili peppers
- 1 habanera chili pepper
- cilantro to taste
- Salt & Pepper to taste

Instructions:

Mix all ingredients in bowl - season to taste and enjoy!



Blackeyed Pea Salsa

- 2 medium tomatoes, seeded and chopped
- 1 (15 ounce) can black-eyed peas, rinsed and drained
- 1 medium green pepper, chopped
- 1/2 cup sliced green onion
- 1/2 cup snipped fresh cilantro leaves
- 2 tablespoons lemon juice
- 1 jalapeno pepper, seeded and finely chopped
(add more or less jalapeno depending on desired hotness)
- 2 cloves garlic, minced
- 1/4 teaspoons ground cumin, divided
- 1/2 teaspoon salt
- 1 teaspoon garlic powder

Combine all ingredients and mix well. Cover and chill at least 4 hours. Serve with low fat chips.

Makes 8 Servings



Blood Orange-Avocado Salsa

- 1 avocado -- 1/4" dice
- 2 Blood Oranges
- 2 Tbsp Red Onion -- 1/8" dice
- 2 Tbsp Scallion -- chopped fine
- 1/2 lime -- juiced
- 1 Tbsp Extra Virgin Olive Oil

Cut avocado into 1/4 inch dice. Segment oranges and add to avocado with any juice squeezed from pulp. Add red onion, scallion, lime juice and olive oil. Season to taste with salt and pepper.

Serving suggestion:

Pan-Seared Salmon

- 4 Salmon Fillets -- 6 oz. each

Sprinkle salmon with salt on both sides. Sear salmon in a very hot (not smoking) saute pan, in a small amount of olive oil about 2-3 minutes per side or until a slight crust forms. DO NOT OVERCOOK. Salmon should be slightly opaque in the center. Serve with potato-celery root puree and top with salsa.



Potato-Celery Root Puree

2 Potatoes -- large yukon golds
3/4 lb. Celeriac Root (celery root)
3 garlic Cloves -- peeled
3 Tbsp Butter
1/8 cup Parmesan or Dry Jack Cheese
4 Tbsp Milk
Salt And Pepper

Peel potatoes and cut into one inch dice. Place in 2qt saucepan. Peel celeriac and cut into 1/2 inch dice and add to potatoes. Add whole garlic cloves and cover with water. Add 1 tablespoon of salt to water. On high heat bring the water to a boil then reduce to a simmer. Cook until the potatoes are soft but not falling apart. Drain water, returning vegetables to the pan and add the remaining ingredients. Whisk together until fairly smooth (chunks are O.K.). Do not overmix or you may end up with paste. Season with salt and pepper to taste.



Cabbage Salsa

Makes about 2 cups

2 cups (about 8 ounces) shredded savoy cabbage
8 red radishes, diced
6 scallions, white and pale green parts only, cut into thin rounds
1 serrano or jalapeno chile, minced
1/4 cup freshly squeezed lime juice
2 tablespoons rice vinegar
2 tablespoons extra virgin olive oil
Kosher salt
Black pepper in a mill
1/4 cup minced fresh cilantro leaves

In a medium bowl, toss together the cabbage, carrots, radishes, scallions, and serrano (or jalapeno). Pour the lime juice, vinegar, and olive oil over the vegetables, toss gently but thoroughly. Season with salt and pepper, add the cilantro, and toss again. Let sit at room temperature for 1 hour before serving.



Carrot Salsa

- 1/2 cup baby carrots, diced
- 1 tablespoon red onion, diced fine
- 1 tablespoon red bell pepper, diced fine
- 1 tablespoon yellow bell pepper, diced fine
- 1 tablespoon cilantro, chopped
- 1 green chile pepper, diced fine
- 1 tablespoon fresh lemon juice
- 1/8 teaspoon salt
- 1/2 teaspoon fresh ground pepper

In a glass-mixing bowl, you want to combine carrots, red onion, red and yellow bell pepper, cilantro, green chile, lemon juice, salt, and pepper. Cover with plastic wrap and and place in refrigerator for 30 minutes.



Charred Habanero Salsa

Ingredient

- 6 each plum tomatoes -- Cut in Half
- 5 tablespoons olive oil
- 4 cloves garlic -- peeled and crushed
- 10 each Chiles, habaneros
- 1 each Onion, Red -- chopped fine
- 2 tablespoons cilantro
- 3 each limes
- pinch salt
- pinch black pepper

Heat the oven to 475F. Put the tomatoes cut side up on a baking sheet and drizzle with 1
tbsp of oil. Sprinkle with some garlic, salt and pepper. Roast for about
15 min. until they
begin to char. Meanwhile charcoal-grill the habaneros until they are
blistered, turning once.
(Alternatives :1. Skewer them on a fork, one by one, and hold them in the
flame of a gas
ring, roughly 3 min 2. Use a hot broiler for about 5-6 min., turning
once.) Dice the tomatoes and mix with all the other ingredients, season.
You can keep the salsa for up to 5 days in the fridge, covered. This salsa
is great, mixed with plain rice or pasta.



Chi Chi's Mild Salsa

1 cn stewed tomatoes (14 oz.), sliced
2 large green onions, snipped*
1 large ripe tomato, cored and diced
1/2 teaspoon salt
1/2 teaspoon black pepper
1 ds tabasco. sauce, or to taste

Cut up stewed tomatoes and combine in saucepan with onions, fresh tomato, salt and pepper.

Bring just to a boil. Boil hard 1 minute and remove at once from heat.

Put half of mixture through blender just to mince fine but not to puree. Return to remaining half of mixture.

Cool and refrigerate in tightly covered container to use with a few weeks. Freezes well to use within 6 months.



Chili Daddy Salsa

4 to 5 cups diced tomatoes
1 cup diced red onion
1/4 cup diced white onion
2 tablespoons minced garlic
1 green bell pepper, diced
1/2 each of red, yellow, gold, and orange bell peppers, diced
4 to 5 jalapenos, diced
2 tablespoons cilantro, chopped
juice of 1/2 lime
juice of 1/2 lemon
1/2 teaspoon freshly ground pepper
1/2 teaspoon celery salt
1 to 2 (8-ounce) cans tomato sauce (optional)
salt

In a bowl, combine all ingredients. Serve.

Adding the optional tomato sauce tightens the consistency of the salsa -- Decide for yourself if that's the way you prefer it.



Chipotle-Onion Salsa

Ingredient

- 8 Cloves garlic, chopped
- 2 Onions, chopped
- 2 chipotle Chiles, chopped
- 1 pn Ground Cloves
- 1/4 t Thyme
- Black Pepper
- 1 Lemon, juiced
- 2 tb Cider Vinegar
- Salt

Combine all ingredients and serve as desired. Makes about 1 cup.



Chunky Salsa

4 Large tomatoes, seeded, chopped
1 large onion, chopped
1/2 green pepper, chopped
2 large jalapeno peppers, seeded, chopped
1 chili (Hungarian or Anaheim), seeded, chopped
2 cloves garlic, minced
1/4 cup fresh cilantro, minced
juice of 1 lime
salt, to taste



Cowboy Salsa

Makes: 10 to 12 appetizers or 6 salad servings

2 tablespoons (30 mL) red wine vinegar
1 1/2 to 2 teaspoons (7.5 to 10 mL) hot sauce
1 1/2 teaspoons (7.5 mL) salad oil [I use olive]
1 clove garlic, minced
1/8 teaspoon (1 mL) pepper [sheesh, grind pepper on it until it tastes good]
1 firm-ripe avocado
1 can (15 oz. or 1/2 kg) black-eyed peas
1 can (11 oz. or 300 g) corn kernels
2/3 cup (160 mL) thinly sliced green cilantro
1/2 pound (220 g) Roma tomatoes, coarsely chopped [also good with tomatillos]
salt
[typically I also add a can of pitted black olives and a tablespoon of cumin]
1 bag (6 oz. or 170 g) tortilla chips [I buy a lot more] or 2 cups (480 mL)
thinly sliced cabbage

In a large bowl, mix vinegar, hot sauce, oil, garlic, and pepper. Peel, pit, and cut avocado into 1/2-inch cubes. Add to vinegar mixture and mix gently to coat.

Drain and rinse peas and corn. Add peas, corn, onions, cilantro, and tomatoes to avocado; mix gently to coat. Add salt to taste. Serve pea mixture with chips as an appetizer, or add cabbage and mix to make a salad.



Crunchy Apple Salsa

Salsa

2 cups cored, chopped Gala apples
1 Anaheim chile pepper, seeded and chopped
1/2 cup chopped onion
1/4 cup lime juice
salt and freshly ground black pepper

In medium bowl, combine apples, chile pepper, onion, lime juice, salt and pepper to taste. Cover and set aside, while preparing chicken. (If making several hours or a day ahead, refrigerate salsa.)



Easy Salsa Verde - Avocado Dip

Two firm Haas avocados, cut into 1/4 inch chunks.
One small red/yellow/white onion chopped medium fine.
One bunch cilantro, stems removed and chopped medium fine.
One 12 oz jar medium or mild salsa verde/tomatillo salsa.

Dump it together, let set a couple of hours.



Fiery Hot Habanero Pepper Sauce

Sauce recipe:

16 whole habaneros
1 oz onion
1 clove garlic
2 tsp sugar
4 Tbsp white malt vinegar (or white wine vinegar)

Blend all ingredients to whatever consistency you desire. I like to leave it still quite rough - like Bick's relish.

Heat to boiling and simmer for 20 minutes. Spoon the cooked sauce into a preheated preserve jar and seal.

Leave the jar in a cool, dark place for one month (at least) to develop a good flavour.



Fiery Salsa

Ingredient

1	Lg	Onion
8		tomatoes
1/2	Sm	Bunch cilantro (no stems)
10		jalapeno peppers
		Juice of 1 lime
		Juice of 1 lemon
2	Tbsp	Vinegar
1	Tsp	Salt
1	tsp	Pepper
1	tsp	garlic salt
1	tsp	Oregano

Dice onions, tomatoes, jalapenos, and cilantro as small as possible. Combine the rest of the ingredients. Chill overnight.



Five-Alarm Salsa [canned]

- 1 28-ounce can whole tomatoes, undrained
- 2 Fresh hot green chili pepper, seeded and minced
- 1/2 cup chopped canned green chili peppers
- 1/2 cup Finely chopped white or yellow onion
- 2 garlic cloves, minced
- 2 tablespoons lime juice

In a medium saucepan, bring all the ingredients to a simmer over medium-low heat, then cook for 5 minutes. Spoon the salsa into hot, sterilized jars and attach the lids. Process the jars in a boiling water bath for 5 minutes. Remove from the water and cool at room temperature. Note: The canned chili peppers will make a milder salsa than if you use fresh chiles.

After opening, you can extend the salsa (and mute the heat a little) by stirring in a cupful of minced bell peppers or thawed corn kernels. A tablespoon or so of chopped coriander leaves adds a nice fillip. Makes about 2 pints.



Four Pepper Salsa with Chips

Ingredient

- 14 1/2 oz Italian plum tomatoes -- drain
- 1 ea Med. onion -- thinly sliced
- 1/2 c Coarsely chopped celery
- 1 can 4 oz Green chilies -- drained
- 1/3 c Chopped red bell pepper
- 1/3 c Chopped yellow bell pepper
- 1/3 c Chopped Green bell pepper
- 1/4 c Olive oil
- 2 tbsp Red wine vinegar
- 1 tsp Mustard seeds
- 1 tsp Ground coriander
- 1 tsp Salt
- 1 tsp Pepper
- 1/4 c Chopped fresh cilantro
- Tortilla chips

Combine first 13 ingredients in a processor. Finely chop using on/off turns. Transfer to bowl. Cover and chill at least 4 hours. Can be made two days ahead. Mix cilantro into salsa. Serve with chips.



Fresh Green Chili Sauce

Ingredient

- 12 Whole Chilies
- 1 Whole Chili, jalapeno
- 3 Whole tomatillos, Chopped
- 1/4 Cup Onions, Green -- Minced
- 2 Whole garlic, Clove, Raw -- Minced
- 1/2 Teaspoon Salt
- Black Pepper -- To Taste
- 4 Sprigs cilantro

Roast the chilis over a gas flame or under a broiler. Steam 10 minutes in a paper bag to loosen skins, then peel them and remove stems. Discard seeds and veins IF you want mild chili. Chop chilis coarsely. Husk the tomatillos and parboil for 3 minutes. Then seed and chop them. Mix together all ingredients. Taste. (have beer handy!)



Fresh Texas Salsa

Ingredient

- 7 medium tomatoes -- chopped fine
- 1 small red onion -- chopped fine
- 2 jalapeno -- chopped fine
- 2 yellow hot peppers -- chopped fine
- 2 cans green chiles (8 oz total) -- chopped
- 1 bunch cilantro, fresh -- chopped fine
- 1 8 oz can tomato sauce
- 1 tablespoon garlic salt

Use a food chopper to chop everything up fine. Serve immediately or keep for a day in the refrigerator.



Holiday Salsa

Ingredient

- 1/2 onion -- chopped
- 1/4 teaspoon garlic -- finely chopped
- 1/4 teaspoon fresh ginger -- finely chopped
- 1 lime -- juiced
- 1 jalapeno -- finely chopped
- 1 cup fresh cranberries -- chopped
- 1 16 oz can peaches
- 2 tablespoons cilantro -- chopped
- 2 tablespoons coconut -- grated

Saute onion until opaque. Add garlic and saute lightly.
Add remaining ingredients and heat thoroughly.



Hot Sauce (Cayenne Pepper Hot Sauce)

1 or more pounds of cayenne peppers, (ripe are red)
canning vinegar (5% higher acid)
Large glass bowl with lid or a crock

Cut and de-seed all peppers. For hotter sauce, do not de-vein. For a more medium sauce, de-seed and devein. Chop into small pieces and place in glass bowl or crock. When all peppers have been cut, place vinegar into container until you've covered the peppers by about 1/2 inch of vinegar.

Let sit in cool place for 3 weeks; every few days, stir peppers thoroughly. At the end of 3 weeks, use a food processor or high speed hand blender. Drain vinegar (keep in glass jar for later use if you like spicy vinegar). Process the peppers with the food processor or hand blender until peppers are liquefied. Place in glass containers and let age in the refrigerator another 2 months...stirring or shaking bottles every week.



Island Salsa

Ingredient

- 1 Cup pineapple -- peeled and chopped
- 1 Cup mango -- peeled and chopped
- 1 Cup yellow or red bell pepper -- chopped
- 2/3 Cup kiwi fruit -- peeled and chopped
- 1/2 Cup red onion -- finely chopped
- 1/4 Cup fresh cilantro -- finely chopped
- 1 Teaspoon fresh lime juice
- 1/2 Teaspoon serrano chili with seeds -- minced
- ground white pepper

Combine all ingredients in medium bowl. Season with white pepper and salt.

Makes 4 cups



Jalapeno Salsa (Cooked)

Ingredient

- 1 Tbsp Olive oil
- 3/4 C jalapenos -- chopped
- 2 Cloves garlic -- minced
- 1/4 C Onion -- chopped
- 3 C Seeded,peeled -- chopped>>>
tomatoes.
- 1 Tbsp Red wine vinegar
- 1 Tbsp Fresh cilantro -- chopped
- 1 tbsp Green olives -- chopped
- Salt

In med. sized skillet, heat the oil. Add the jalapenos, garlic and onion. Saute until the onion is soft, but not browned, 3-5 min. Add the tomatoes and cook until the tomatoes are quite soft, about 5 min. Add the remaining ingredients and cook for a few minutes more to give the flavors a chance to "marry". Add salt to taste if needed. Let the salsa stand for at least 30 min. Stir well before serving.

Yield: Approx. 2 cups



Jamaican Salsa

- 2 small pineapples, peeled, cored and diced
- 4 kiwi fruit, peeled and diced
- 2 mangoes, peeled and diced
- 2 papayas, peeled and diced
- 2 cans black beans, rinsed
- 1/2 poblano chile, seeded and diced
- 1 cup vinegar
- 1/4 cup brown sugar
- 4 limes, juiced
- 1 cup cilantro, chopped

Combine all ingredients.
Refrigerate for 12 hours and serve.
Makes 8 servings.



Killer Salsa

Ingredient

- 2 packages Dried HOT peppers
- 1/2 tablespoon Salt (optional)
- 1 tablespoon Oregano
- 1 tablespoon cumin (crushed)
- 2 each Cloves garlic (3 if wanted)
- 1 cup tomato juice (can use upto 2)

Soak The chile pequins 3 to 4 hours in vinegar to cover; drain. Throw into the blender with all other ingredients and blend well. Let set in the refrigerator to cool off.



Mahi Mahi With Spicy Papaya Salsa

Ingredient

- FISH-----
- 2 Ea Mahi Mahi -- steaks OR
Fish, steaks -- firm fleshed
Salt (to taste)
Pepper -- white (to taste)
- SALSA-----
- 2 Tsp Sauce -- plum
- 1 Tsp Sauce -- soy
- 1/4 C Asian pear -- chopped
diced
- 1 tsp cilantro
- 1 tsp jalapeno OR
- 1 tsp serrano
- 1 tbsp Onion -- purple
- 1 tbsp Juice -- lemon
- 1 tsp Honey OR
- 1 tsp Sugar
- 1 tbsp Pepper, red -- diced
- GARNISHES-----
- Papaya -- sliced into a
fan shape for garnish
- Kiwi, peeled -- sliced into
coins for a garnish

Mahi Mahi:

Season the fish with a little salt and white pepper. Grill quickly on a non-stick surface. The fish is done when it turns opaque throughout and flakes to a fork.

Salsa:

Mix all of the ingredients together and adjust the flavor with honey, or brown sugar.

Arrange the fan of papaya and the kiwi coins on a plate. Add a piece of he grilled fish, then spoon a serving of the salsa next to the fish.

Enjoy!



Old Time Salsa

- 1 29 oz can diced tomatoes
- 1 8 oz can tomato sauce
- 4-6 cloves garlic or to your taste chopped fine
- 1 handful or more of crushed red chili also to your hot taste
- 3/4 large chopped onion
- Salt
- 1 Tbsp of olive oil

Stir this good and add a little water if too thick.
tomatoes have lots salt so check before adding , then add to your taste.
If you like oregano or cilantro that can be added, I don't care for it.
Make ahead of time as it s flavor will be much better in 2-3 days.
Good on eggs and corn chips.



Ranchero Sauce

1 tablespoon butter
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1 jalapeno pepper, chopped
1 large garlic clove, chopped
1 1/2 teaspoons ground cumin
1/4 teaspoon cayenne pepper
2 cups canned chicken broth
1 8-ounce can tomato sauce
1/4 cup chopped fresh cilantro

Melt butter in heavy large skillet over medium heat. Add next 6 ingredients and saute until vegetables are soft, about 5 minutes. Add broth and tomato sauce and cook until sauce thickens and reduces to 1 1/2 cups, stirring frequently, about 20 minutes. Mix in cilantro.

Makes about 1 1/2 cups.



Red Chili Sauce

Ingredient

- 1 Cup Chili Paste -- (See below)
- 1 Whole Chili, jalapeno
- 1 Tablespoon Bacon Fat
- 2 Whole garlic,Clove,Raw -- Minced
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Oregano
- 1/4 Teaspoon cumin, Ground
- 1/4 Teaspoon Cinnamon,Ground
- 1/4 Teaspoon Black Pepper
- 1/8 Teaspoon Cloves,Ground
- 1 Cup Chicken Stock,Canned,Prepared

Melt the lard in a skillet, stir in the garlic and remaining seasonings, and heat 2 to 3 minutes. Add the chili and blend to a smooth puree. In a saucepan combine the meat stock and chili puree and simmer 5 to 10 minutes to blend flavors. Use reserved chili liquid if needed to thin your sauce.

Chili Pulp

8-10 large dried New Mexican Chili pods

Toast chilis lightly in a skillet or in a 250 degree oven for about 10 minutes. Under cold running water (WEARING GLOVES), remove their stems and all seeds. Cover the pods with boiling water and let them soak for 30 minutes. Drain them, reserving the water, and put them into a blender with a little of the liquid; then blend until smooth.

Makes 1 cup



Red Onion Salsa

- 1 1/2 cup finely chopped red onion (about 2 med)
- 3/4 cup Finely chopped tomato (about 1 med)
- 1/4 cup chopped green onions (2-3 med)
- 1/4 cup lemon juice
- 1 Tbsp olive oil
- 2 Tbsp balsamic vinegar
- 1 tsp soy sauce
- 1/4 tsp ground red pepper
- 4 cloves garlic finely chopped

Mix all ingredients in a bowl. Cover and refrigerate at least 2 hours.
Makes about 2 cups salsa.



Red Salsa

Whole ancho chiles, maybe 8
half a cup of sundried tomatoes
half of a white onion
4 cloves roasted garlic
1/4 cup toasted pinon nuts (pine nuts, pignola, whatever)
tbsp hershey's baking cocoa
pinch of toasted cumin
1 tsp toasted oregano

Cut the tops off the anchos and dump the seeds out. Toast them in a hot, dry skillet for a couple minutes a side. Drop em in a pot with water and come to the boil, steeping the chiles. Drain and reserve the liquid (tea). Grab the limp anchos and puree them along with the onion, garlic, sundried tomatoes and toasted pine nuts. Pour into a bowl and mix in the remaining ingredients. I added a chopped tomato to this batch, but you could skip that if you like.



Salsa Picante 2

3 medium tomatoes (chopped)
1 green bell pepper (chopped)
1/2 cup chopped onion
1 Anaheim chili
2 tbs. fresh cilantro (chopped)
2 cloves garlic (chopped)
1 tbs. lime juice
1/2 tsp. chili powder
1/2 tsp. ground cumin
1/2 tsp. salt

In a large bowl, combine all ingredients and mix well. Refrigerate overnight to let flavors combine.
Makes 4 cups.



Salsa Picante 3

- 3 Cloves garlic, peeled
- 1 Medium onion, quartered
- 3 Large tomatoes
- 1 canned chipotle chile in adobo sauce
- 1/4 Cup lime juice
- 2 Tablespoons salad oil
- 1/4 Cup fresh cilantro leaves, packed

Place a 10 to 12 inch uncoated frying pan over high heat. Add garlic, onion, and tomatoes. Cook, turning often with tongs, until charred on all sides (about 10 minutes). Remove from pan and let cool. Cut tomatoes in half crosswise and discard seeds. In a blender or food processor, combine vegetables, chipotle, lime juice, oil and cilantro; whirl to desired consistency. Makes 3 cups.



Santa Maria Salsa

Ingredient

- 28 oz Can plum tomatoes
- 16 oz Can stewed tomatoes
- 1 Celery stalk
- 1 Green pepper, minced
- 2 cl garlic
- 12 Green onions,minced
- Using half of tops
- 4 oz Roasted,peeled green chiles
- 2 jalapenos, canned , minced
- 1 t Juice from jalapenos
- 1 tb Apple cider vinegar
- 1 t Sugar
- Salt to taste
- 3/4 tb cilantro, snipped

Drain the tomatoes, reserving the liquid for soups or stew. Squeeze the seeds out of the plum tomatoes. Chop the tomatoes and prepare the rest of the vegetables, combining them with the chile juice,sugar, vinegar, salt and cillantro.

Place the salsa in a glass bowl, cover with plastic wrap, and allow the flavor to steep for at least two hours. Keeping power 5 days. Makes over 1 qt salsa.



Smoked Vegetable Salsa

r.

Makes about 5 cups

1½ pounds plum tomatoes, halved lengthwise
4 large fresh Anaheim chilies, halved lengthwise, seeded
1 large onion, quartered lengthwise
1 large yellow bell pepper, quartered
1 head of garlic, top 1/3 cut off, head left intact
¼ cup corn oil

2 cups hickory-wood chips, soaked in water 1 hour, drained
1 9-inch-diameter disposable aluminum foil pie pan
1/3 cup chopped fresh cilantro
1/4 teaspoon cayenne pepper

Combine first 5 ingredients in a large bowl. Add oil; toss gently to coat. Sprinkle with salt and pepper.

Prepare barbecue (medium-high heat). Arrange hickory chips in foil pie pan; place directly atop coals. Allow chips to begin smoking, about 10 minutes. Grill vegetables until tender, turning frequently, about 10 minutes for tomatoes, 20 minutes for chilies, onions and bell pepper, and 35 minutes for garlic. Transfer vegetables to cutting board. Cool. Remove any loosen peel from tomatoes, chilies, and bell pepper. Peel garlic. Coarsely chop all vegetables; transfer to medium bowl. Mix in cilantro and cayenne pepper. (Can be made 8 hours ahead. Cover; chill. Bring to room temperature before serving)



Smoky Roasted Salsa

Ingredient

- 3 Cloves garlic -- peeled
- 1 Medium onion -- quartered
- 3 Large tomatoes
- 1 canned chipotle chile in adobo sauce
- 1/4 Cup lime juice
- 2 Tablespoons salad oil
- 1/4 Cup fresh cilantro leaves -- packed

Place a 10 to 12 inch uncoated frying pan over high heat. Add garlic, onion, and tomatoes. Cook, turning often with tongs, until charred on all sides (about 10 minutes). Remove from pan and let cool. Cut tomatoes in half crosswise and discard seeds. In a blender or food processor, combine vegetables, chipotle, lime juice, oil and cilantro; whirl to desired consistency. Makes 3 cups.



Smoky Tomato Salsa

INGREDIENTS

2 1/2 pounds vine-ripened tomatoes
4 garlic cloves
2 poblano chiles
1/2 red bell pepper
1/2 green bell pepper
Extra-virgin olive oil
1 cup finely diced Vidalia or other sweet onion
1/4 cup chopped fresh cilantro
1 teaspoon minced chipotle en adobo, or more to taste
3 tablespoons fresh lime juice
Salt

Prepare a medium-hot fire for the grill.

Slice tomatoes in half. Peel and skewer the garlic. Brush the tomatoes, garlic, chiles, and bell peppers with olive oil.

Grill the vegetables, turning occasionally, until tender and slightly charred, 5 to 10 minutes. Remove the vegetables as they are done. Place the chiles and bell peppers in a paper bag to steam for 10 minutes to loosen the skins.

Peel the chiles, tomatoes, and bell peppers if you wish. Finely chop the vegetables. Combine in a bowl and stir in the onion, cilantro, chipotles, lime juice, and salt to taste.

Transfer the salsa to a serving bowl and let stand for at least 1 hour at room temperature to allow the flavors to blend before serving. This salsa is best the day it is made.

Yields about 4 cups.



Yucatan Salsa

- 1 small red onion
- 2 tablespoons fresh sour orange or lime juice
- 10 ounces ripe tomatoes
- 6 radishes
- 1/2 fresh habanero chile, depending on your personal attraction to the "burn"
- 12 or so large sprigs of cilantro
- 1/2 teaspoon salt

Very finely chop the onion with a knife (a food processor will make it into a quickly souring mess), scoop it into a strainer and rinse under cold water. Shake off as much water as possible, then transfer to a small bowl and stir in the juice to "deflate" the onion's pungency. Set aside while you prepare the remaining ingredients.

Core the tomatoes, then cut them crosswise in half and squeeze out the seeds if you want (it'll make the sauce seem less rustic). Finely dice the tomatoes by slicing them into roughly 1/4-inch pieces, then cutting each slice into small dice. Scoop into a bowl. Slice the radishes 1/16 inch thick, then chop into matchsticks or small dice. Add to the tomatoes. Carefully cut out and discard the habanero's seed pod (wear rubber gloves if your hands are sensitive to the piquancy of the chiles), mince the flesh into tiny bits, and add to the tomatoes. Bunch up the cilantro sprigs, and, with a very sharp knife, slice them 1/16 inch thick, stems and all, working from the leafy end toward the stems.

Combine radishes, chile, and chopped cilantro with the tomato mixture, stir in the onion and juice mixture, taste and season with salt, and it's ready to serve in a salsa dish for spooning onto tacos, grilled fish, and the like.



Knock`em to the Ground Salsa (HOT!)

Ingredients Needed For Knock`em to the Ground Salsa (HOT!):

- * 2 Large tomatoes
- * 1 can (8 oz.) Chiles Chipotles in Adobo Sauce
- * 3 Green Jalapenos, cut in half (do not seed)
- * 5 cloves garlic, peeled
- * 1 Large white onion
- * 1 T. Vinegar
- * 1 bunch cilantro
- * 1 T. Salt

:

Directions:

Roast tomatoes over open flame until skin is charred.
Remove skin

Place all remaining ingredients in a food processor
(do not use a blender)

Pulse carefully until all ingredients are coarsely chopped
This stuff should be chunky



Fire Breath

- * - Two medium red tomatos
- One Jalapeno pepper with the seeds
- One Half of the little peppers often found with Jalapenos (They are usually quite a bit hotter than Jalapeno's)
- Two cloves of fresh garlic
- Two tablespoons of lemon juice
- One teaspoon of garlic salt
- Five sprigs of cilantro
- One quarter of a medium onion

Throw it all together in a food processor and mix to desired consistency.



Death Salsa

Ingredients Needed For Death Salsa:

15 Jalepeno
10 Serano
1 Onion
Tad bit of Cilantro
Anything else you find in the fridge

Directions For Making Death Salsa:

Chop everything
Put in pot with a little water
Boil 'till its mush



BLINDIN' BURNIN' SALSA

Ingredients:

10 - 15 ROMA TOMATOES
1 RED ONION
2 YELLOW WAX PEPPERS
1 JALAPENO PEPPER
2 SERRANO CHILI PEPPERS
1/2 BUNCH OF CILANTRO
1 TBSP GARLIC SALT
1 JUICE OF A LIME
1 TSP SALT
1 TSP PEPPER
1/2 TSP OF CHILI POWDER

Directions

WASHED MY HANDS TWICE, SHOWERED IN THE EVENING AND STILL BLINDED MYSELF PUTTING IN MY CONTACTS IN THE MORNING!

TOMATOES AND PEPPERS SHOULD BE SEEDED, EVERYTHING ELSE IS CHOPPED FINE AND MIXED IN A NON-REACTIVE BOWL. TAKE EVERY PRECAUTION! THIS STUFF CAN BE HIGHLY VOLATILE, NOT TO MENTION WHAT IT CAN DO TO YOUR INSIDES. COVER, CHILL AND SERVE. GREAT OVER TAQUITOS, BURRITOS, EGGS OR FORGET DINNER AND SIT DOWN WITH THIS SALSA AND A PACKAGE OF WHITE CORN TORTILLA CHIPS. MY 2 YEAR OLD DAUGHTER ATE IT WITH NOT A FLINCH!



PEDRO'S HOT (OR NOT SO HOT) SALSA

Ingredients

1/2 GALLON FRESH ROMA TOMATOS (1 LARGE CAN NOT CRUSHED)
4 LARGE ONIONS
4 GREEN PEPPERS (SWEET)(GREEN FOR COLOUR USE RED IF YOU LIKE)
2 LARGE GARLIC CLOVES CRUSHED AND CHOPPED
1 OR 2 OR 3 OR (HOW HOT CAN YOU STAND(JALEPENA OR PORTUGESE OR POLISH
IF THEIR HOT
2 STALKS FRESH CELERY (OPTIONAL)
1 TSP FRESH GROUND CUMMIN (OR MORE TO YOUR TASTE)
1 TSP FRESH CORRIANDER (CILANTRO) (TO TASTE)
1/2 CUP SUGAR (TO TASTE)
1/2 CUP VINEGAR
SALT TO TASTE
BLACK PEPPER TO TASTE

Directions

THIS RECIPE CAN BE COOKED OR LEFT FRESH (I HAVE DONE IT BOTH WAYS AND IT'S EXCELLENT
IF YOU ARE GOING TO DO A LARGE BATCH AND WISH TO KEEP IT THEN YOU HAVE TO COOK IT AND PRESERVE IT OR FREEZE IT
IVE DONE BOTH
CHOP THE TOMATOES AND PLACE IN LARGE SAUCE PAN (KEEP EVERY THING CHUNKIE)
CHOP THE ONIONS, PEPPERS, CELERY, GARLIC, AND ADD TO TOMATOS
MIX AND LET FLAVOURS SET
ADD THE SPICES TO TASTE
ADD THE HOT PEPPERS A BIT AT A TIME TO YOUR TASTE(CARFEUL THE HOTTER IT IS THE MORE CERVASA YOU WILL NEED
PLACE IN FRIDGE (THATS CANADIAN FOR REFRIGERATOR) AND LET IT CHILL ALONG WITH SEVERAL BEERS (YOUR BRAND)
IF YOU ARE COOKING
AS ABOVE BUT COOK THE TOMATOS DOWN FIRST (I REMOVE THE JUICE A BIT AT A TIME AS IT COOKS(MAKES A GREAT BLOODY MARY WHILE YOUR WAITING FOR IT TO COOK
THEN ADD THE REST OF THE VEGGIES AND COOK TILL SOFT BUT NOT MUSH
PLACE IN PRESERVING JARS AND PROCESS AS PER ALL YOUR OTHER PRESERVESSERVE WITH NATCHOS, ON SCRAMBLED EGGS, OR ANYWHERE RELISH IS ASKED FOR THE MAIN INGRIEDIENT IS THE CERVASA COLD CERVASA



Hot House Salsa

Ingredients

3 Hot House Tomatoes (hydroponic)
4 Roma Tomatoes
6 serrano peppers
1.5 cloves garlic
1/8 cup cilantro
1 tb. Olive Oil
1 tb. Balsamic Vinegar
1 tb. lemon juice
8 oz. can tomato sauce
1/2 t cummin
1/2 t chili powder
2 t brown sugar

Directions For Making Hot House Salsa:

Full credit for inspiration goes to Christine M. (Salsa Chirstino) and John Nicholson (John's especial).

Mix pico de gayo salsa:

Peel tomatoes. Dip tomato in boiling water for 30 sec. and then set in cool water. Peel skin off with a knife. Core tomatoes.

Chop tomatoes to desired chunkiness.

Chop cilantro. Press garlic. Grate peppers (i used fine grating on a cheese grater).

Mix together with olive oil, vinegar, and lemon juice.

Mix tomato sauce recipe:

Heat tomato sauce with spices and sugar.

Simmer on low heat for 15-20 minutes

Mix tomato sauce in with pico de gayo. Refrigerate

Serve and enjoy!



RING OF FIRE

Ingredients

- 5 Chile Habaneros
- 4 Medium Hothouse Tomatoes
- 2 Garlic cloves, freshly ground
- 1 Teaspoon lime juice
- 4 Sprigs fresh cilantro
- 1/2 small white onion, finely chopped
- 1 teaspoon salt
- 1 teaspoon olive oil

Directions

Roast tomatoes and peppers on open flame or in oven until soft. In stone mocajete (or blender), coarsely grind the tomatoes and peppers and cilantro. Add onion, garlic, salt, lime juice and oil. Mix well, but not too finely.

The Habanero IS the hottest pepper in the world, approximately 100 times hotter than the jalapeno. But combined as described here, the salsa will be too tasty to stop the punishment.



Liquid Fire

Ingredients

1 lg. whole red onion
1 bunch green onion
2 lg. (28 oz.) cans peeled whole tomatoes
15-20 fresh jalapeños
2 cloves garlic
¼ tsp. oregano
2 tblspn. chili powder
¼ tsp. onion powder

Directions

Crank up the tunes and then mince cilantro, green onions, garlic, jalapeños, chili peppers and add to tomatoes. Add all other ingredients and mix to desired consistency. Enjoy with tortilla chips a lot of beer and a lot of friends. Ensure you have a fire extinguisher near-by, cuz this stuff will blow you away!!!



Nuclear Texas

Ingredients

1 small onion (1015 when available)
10-15 medium jalapenos peppers
5 serranno peppers
1 tbs fresh minced garlic
3 tbs olive oil (flavored if preferred. I like Chinese Chile Oils)
1 tsp vinegar (flavored if preferred)
1 tsp Cavander Greek Seasoning
1/2 tsp cayenne pepper
Juice from 1/2 medium lime
6-7 medium tomatoes (VERY ripe, 1 can if you don't got 'um)
1 medium poblano pepper
1 tsp Soy Sauce (I use LaChoy everything else I've tried has a sweet taste)
1/2 tsp Worcestershire

Directions

Peel the onion and cut into eighths. Set aside.

On the grill, grill all of the peppers (seeds in) until the skin starts to blister. If you don't have a grill you can put them on a cookie sheet and "grill" them in the broiler in your

oven BE CAREFUL though, it won't take long. Cut peppers in half and remove the stems. You can

remove the seeds too, but what's the point....it's supposed to be hot. Grilling the peppers gives them a unique taste.

You may not want to grill your peppers, but, believe me it's worth the extra time.

I prefer tomatoes without the skins. If you don't mind them skip this step and cut them into quarters. Blanch the tomatoes in boiling water. Basically, get a medium sized pot of water boiling and drop the tomatoes in for a couple of minutes. Carefully drain the water from the pot and remove the tomatoes. Peel the skins from the tomatoes. Cut the tomatoes in quarters.

Throw the onions, peppers, tomatoes and everything else in the processor and grind until it has reached the texture you prefer.

This recipe is great with chips. Try using it as a topping on



baked meats such as fish or pork.

Hot Josa

Ingredients

- 1 28 oz. can peeled tomatoes
- 1 large onion
- 1 green or red pepper
- 4 garlic cloves
- 4 fresh jalepeno peppers
- salt to taste

Seed the green or red peppers. Place everything in a food processor. Process to chop up the vegetables. Taste to see if it is hot enough. You may eat this raw or cooked.



Made on the shores of HELL!

Ingredients

- 2 - 28oz cans of crushed tomatoes (Red Gold)
- 1 - small can of tomato paste (Contadina)
- 4 to 6 fresh roma tomatoes, seeded and chopped
- 1/2 of a medium onion chopped or 6 green onions with stems
- 2 to 4 cloves of garlic
- 2 to 4 chipoltes (roasted jalapenos)
- 6 to 8 fresh habaneros
- 2 to 4 Hot Thais
- Juice from one fresh lime
- 1/4 cup white wine vinegar

Directions

Clean and seed peppers, wear rubber gloves. Chop onions and peppers, mince garlic. Mix all ingredients in a bowl, do not blend. Refridgerate overnight to allow flavors to marinate. Get some good chips and beer. This salsa is not for the timid and should be used with caution, it can cause major hiccups.



HotFlash

Ingredients

Lot's of peppers
Tomato (chopped)
Onion (chopped) preferably Texas 1015s
vinegar

Directions

add all to taste, let sit overnite and enjoy



2 ALARM

Ingredients

2 CANS 15 OZ HUNT'S SELECT DICED TOATOES
1 SM. CAN OLD EL PASO CHOPPED GREEN CHILLIES
1 MED. SIZED WHITE ONION CHOPPED (LIGHTLY SATUEED)
1/2 TSP. CHOPPED CILANTRO
1/2 TSP. SALT
1 CLOVE GARLIC FINELY CHOPPED
1 TSP. CRUSHED OREGANO
2 TBS. RED WINE VINEGAR
1 TBS. OLIVE OIL
A FEW SHAKES OF CRUSHED RED PEPPERS (ADD TO TASTE)
A FEW SHAKES OF CAYENNE PEPPER (ADD TO TASTE)

Directions:

PUT ALL INGREDIENTS INTO A BOWL AND MIX WELL.
CHILL AND SERVE



Indian Hot Salsa

Ingredients

20 large ripe tomatoes (chopped)
2 large green bell pepper (chopped)
2 large red bell pepper (chopped)
6 large jalapeno peppers (chopped)
4 other HOT peppers (banana is good)Habaneros are really HOT
4 bulbs of garlic (minced)
6 yellow onions OR 3 bunches of fresh green onions with tops
2 small cans of tomato paste
4 tsps sugar
2 tsps ground cumin
1/2 tsp oregano
2 TBLS onion powder
1 cup of cider vinegar
juice of lime or lemon
1 TBLS chili powder
2 tsps dried Clinatro (fresh is great if you have it)
1 TBLS Mustard Seed
2 TBLS Olive Oil

Directions

Combine ALL ingredients in a VERY large cook (Heavy) pot or Dutch Oven Bring CHUNKY) mixture to a full rolling boil. Continue to cook and stir for approximately 15 minutes, or until peppers, etc. are soft, but still colorful and crisp. In the mean time sterilize 1/2 pint or pint jars, including lids for 10 minutes. While mixture is still very hot, pour into the hot jars, wipe off the rims of the jars so nothing will keep them from sealing, cap with hot sterilized lids. Invert for approximately for 5 minutes or a little longer, (until you get through filling all of your jars).



Hillbilly hot stuff

Ingredients

3 medium tomatoes
6 fresh jalepinos
1/2 cup fresh cilantro
1 medium red onion
1 tsp salt..or to taste
juice from 1/2 lime

Directions

chop tomatoes, peppers cilantro abd onion into small pieces. Then combine all indegredients ina covered bowl and shake thouroughly. Refergrate for four hours



1 DROP SUICIDE SAUCE

Ingredients

- 12 ripe habanero peppers
- 12 fresh jalapeno peppers
- 1/2 cup dried tabasco chilies
- 4 hot banana peppers
- 1 green pepper
- 1 sweet red pepper
- 1 medium cooking onion
- 2 bulbs garlic
- 6 tbsp. salt
- 2 tbsp. black pepper corns
- 4 tbsp. sugar
- 6 cups water

Directions

Don Rubber Gloves! Core and remove seeds from green and sweet red peppers. Peel onion and garlic. Coarsely chop onion, garlic, and all peppers. Place all ingredients in a large saucepan. Cover and simmer for at least an hour, adding small amounts of water and stirring as level decreases. Remove from heat and place contents in bowl of food processor. Puree until smooth. Push contents through a strainer with the back of a wooden spoon (mixture will be thick). Pour into sterilized bottles when cool. Store in the fridge. NOTE: THIS SAUCE IS NOT FOR THE TIMID!!



Tongue Stripper

Ingredients

6 large fresh (not canned) jalepenos (thats about one cup, diced)
8 medium tomatoes (just about 5 cups chopped)
1/2 of a large onion (about 1 cup, minced)
1/8 cup <1.5 Tbl spoons> olive oil
1/8 cup<1.5 Tbl spoons> red wine vinegar
1/2 clove minced garlic
1/8 cup sugar
1 Tbl spoon salt
Juice from 1/2 of a Lime
Juice from 1/2 of a lemon
Chemists goggles, rubber gloves

Directions

Put on gloves and goggles (optional)
Do all of your chopping and mincing
put your tomatoes, onions, jalepenos, garlic, sugar, salt, oil, vinegar, lime juice, lemon juice, and spoon that you are going to stir with in a pot.
Simmer and stir occasionally for about 25 minutes.
Drain the excess juice out (put in spray bottle for late nate protection when your jogging)
Chill your salsa in the refrigerator.



BACKDRAFT

Ingredients

8 TOMATOES
1 DICED ONION
1 CLOVE OF GARLIC
1-2 BELL PEPPERS
3 -DICED JALAPENO PEPPERS
2-CELANTROS
2 TABLESPOON OF XXX HOT HORESERADISH
1-TABLESPOON OF SUGAR
1-TBLSPN OLIVE OIL
1-STALK OF CELERY
5- TBLSPNS OF TABASCO SAUSE

Directions

COMBINE EVERYTHING AND SIMMER IN A LIGHT AMOUNT OF HEAT FOR EXACTLY 5 MINUTES.

EAT AT EXACTLY 5 MINUTES AFTER COMPLETION.



Oh My God

Ingredients

4 cups peeled and cored & chopped tomatoes (about 6 large)
2 cups chopped, seeded long green or yellow mild peppers a
(banana Hungarian)type
1 cup Jalapenos
1 cup chopped onions
2 tsp salt
3 cloves garlic
1 1/2 cup cider vinegar

Directions

Combine tomatoes, peppers, onion, salt, garlic, and vinegar in large saucepan. Bring mixture to a boil reduce heat and simmer about 20 mins. Carefully pour hot salsa into hot jars, leaving 1/2 in. head space . Abb 2 TBLS lemon juice per quart.
Adjust caps, process 30 mins. in boiling water bath.



KO's Famous Salsa

Ingredients

- 8 Serrano Peppers
- 4 Habanero Peppers
- 4 Green Jalapeno Peppers
- 4 Red Jalapeno Peppers
- 1 Green Bell Pepper
- 1 Red Bell Pepper
- 1 Red Onion
- 8 Beef Steak Tomatoes
- 6 Single Cloves of Garlic
- 1 Bunch Cilantro - Leaves only
- Salt to Taste - Sea salt is the best!
- 1 Lime - Juiced
- 4 Tablespoons Extra Virgin Olive Oil

Directions

Directions:

Heat BBQ on High then brush 1/2 peppers and onion with olive oil and char on grill (not too black) - Dice remaining ungrilled peppers - set aside. Cut 1/2 of tomatoes into quarters and the other 1/2 of tomatoes into fine dice - Set aside diced tomatoes with ungrilled peppers. In a blender or food processor, add the quartered tomatoes, grilled peppers, cilantro, and olive oil then puree. Add puree mixture to chopped ungrilled vegies. Salt to taste, Enjoy!!!!



Salsa Tex Mex Style

Ingredients

1 28oz can of peeled plum tomatoes (DRAINED) or 8 - 10 fresh peeled plum tomatoes.

6 table spoons of GOYA mojo criollo (spanish bar-b-que sauce). OR.....

Make Your own home made Spanish Sauce(combine 1/4 cup lemon, lime, and just a splash of orange juice with some sea salt, cracked peppercorns, cumin, chili powder, and garlic powder and a bit of olive oil. mix any amount of spices to taste.. it will come alive in the salsa or use it alone to marinate chicken or steaks

1 table spoon of ground pepper.

Jalapeno Tabasco sauce use (1/2 tablespoon MILD) (1 tablespoon MEDIUM) (2 tablespoon HOT). OR use fresh Peppers to desired hotness

1-2 tablespoon of Cilantro for taste.

1 whole onion chopped.

1 tablespoon of garlic powder or 1/2 - 1 whole clove

Directions:

Mix together and let sit overnight for best taste or serve immediately

The fresher you make it the better the taste. If you make the homemade spanish sauce then use fresh peppers.

heat the combined mixture over med heat for 5-10 min, (depends on gas or electric stove). Cool and Serve.



California Heat

Ingredients

10 Large fresh tomatoes chopped
6 Jalapenos chopped
3 Habenero's (for flavor) finely chopped
1 Large white onion finely chopped
4 cloves of garlic finely chopped
2 tbsp olive oil or vetable oil
lots of black pepper
salt to taste

Directions

Combine all ingredients and let sit over night



New Mexico Sippin Sauce

Ingredients

6-8 ripe roma tomatoes
2 cloves of garlic
juice of 1/4 lemon
salt and pepper to taste
1/4 spanish onion chopped
2 green chili peppers (chopped, include seeds,)
small handful of cilantro (roughly chopped)
1 jalapeno (sometimes I like my salsa with more of a bit to it)

Directions

I try not to use a food processor on my salsa, it makes it too runny and I like my salsa chunky. You can use a manual food chopper. You can find these in almost any flea market in the United States and also at Wal-Mart.

I first chop the tomatoes up rather course. I then add the salt and pepper, garlic and cilantro.

After mixing these ingredients, I then add the peppers, one at a time, chopping a little between each pepper. I then add the onion and lemon juice, mixing thoroughly. I then remove the salsa mix and place in a stainless steel mixing bowl. Let stand for about 30 minutes to let the juices mix.



Butt Burner

Ingredients

- 10 jalpenos (finely chopped)
- 10 Habaneros (finely chopped)
- 4 TBS tabasco
- 6 TBS daves insanity sauce
- 1 onion finely chopped
- 2 tomatoes
- 1 green pepper
- 2 TBS garlic powder
- 2 TBS finely chopped cilantro
- 1 old rusty trash can lid

Directions

mix and hold on. eat and die



Seven Bells of Hell

Ingredients Needed For Seven Bells of Hell:

- 1 cup Hot Banana Peppers
- 1 cup Cayanne Peppers
- 1 cup Jalapenos
- 3/4 cup Hot Tai Peppers
- 20 Tobasco Peppers
- 2 Habanero Peppers
- 1 tbs Black Peppercorns
- 1 cup Vinegar
- 2 cups Water

Directions

Chop all peppers (excluding the peppercorns) and place in pan with water and vinegar. Simmer on medium for about 30 minutes, or until peppers are tender. You may need to add a little water if it boils down too far. Dump peppers into blender with peppercorns and puree until smooth. If any splashes in your eyes during this process, flush with cold water and drink four beers as quickly as possible!



Home Made Salsa

Ingredients

- 1 28oz. can diced tomatoes
- 1 small can chopped Ortega Green Chilies
- 1 small onion (white ore yellow)
- 1 bunch fresh Cilantro
- 2 tsp Dried red Peppers
- 1/4 Cup each red wine vinegar and sugar
- Garlic powder and salt to taste

3 Jalepinos with seeds remove and chopped for mild to medium salsa or 4 Jalepinos with seed left in 2 for hotter salsa

In a medium deep bowl, chop tomatoes with juice. Then chopped green chilies, onion and finely chop cilantro, add to tomatoes. Next add vinegar, garlic powder, sugar, salt and dried red peppers to taste.

The more you let it sit in the fridge, the better and spicier it gets.....

I fine that with our large food processor you can do the chopping and mixing in the food processor. Enjoy



MARKS INFERNO SALSA

Ingredients

2 large cans of crushed tomatoes,
1 softball sized white onion-chopped into chunks, 1 large green peper chopped into chunks,
8 large cloves of garlic-minced,
1 large tomato-chopped into chunks,
1 pound of chopped halapenos,
5 habaneros-minced
fresh cilantro to taste,
1 table spoon of black pepper,
salt to taste,

Directions

combine all ingrdients in a pot then cover.simmer for 30 min on low heat in order to combine flavors of the salsa. after simmering is through allow the salsa to cool then put it in the refridgerator over night .BEWARE! this stuff is really hot! i let one of my co-workres try it and he came back from break with a red face and sweat rolling off his forehead,my boss grabbed his heart and asked if i was trying to kill him. but this salsa has a really good flavor so try it ok.



Salvage Salsa

Ingredients

- 2 14.5oz Cans Diced Tomato's
- 4 28oz Cans Crushed Tomato's
- 1 29oz Can Tomato Sauce
- 1 6lb 3oz Can Chopped Green Chilies
- 1 23oz Can Fire Roasted Jalapeno's
- 4 Large Onions Coarsely Chopped
- 16 Green Onions Thinly Sliced
- 6 Celery Stalks Chopped
- 6 Large Cloves Garlic Minced
- ½ Tsp. Salt
- 1 Tbs. Pepper
- ½ Tsp. Cayenne Pepper
- 1 Tbs. Granulated Garlic
- 2 Tbs. Sweet Leaf Basil
- 1 Tbs. Leaf Oregano
- 1 Tbs. Cilantro
- 3 Tbs. Cider Vinegar

Directions

Place all ingredients in large stainless steel bowl, Mix well. Let stand at room temperature for 24 hrs.

Prepare canning jars, Put lids in very warm water. Place Salsa in large Metal pot (no aluminum) heat on stove at medium temperature for 20 minutes. Fill jars with Salsa to ½" from top. Place jars in canner in boiling water. Place lids on jars and sit rings over top of jars. Boil 20 minutes, remove jars place on towel and tighten rings. Let cool naturally to seal lids. Then ENJOY!!!!!!!



GREAT GRANDMA'S SALSA

Ingredients

4 qts. tomatoes peeled, chopped and drained
2 med. onions, diced
3 lg. green peppers, diced
1/2 cup vinegar
1 Tbsp. salt
3 Tbsp. sugar
1 Tbsp. chile powder
1 6oz. can tomato paste
8 peppers med. hot, diced

Directions

Combine all ingredients and cook over low heat in open pan for approx. 1-2 hrs. Can be frozen or canned.



You Cant Handle This

Ingredients

6 habanero peppers (fresh)
6 japalino peppers (in the jar)
5 tomatos
1-onion
sugar and salt to taste
1 tsp grape jelly
1 bag of blackeyed peas (cooked)
small amount of cooked rice

Directions

This recipe takes two days to complete
First slice the habenaros into four pieces. Lay them on a foil covered tray and cook in oven on the lowest temp setting, This is to dry the peppers.
After they are dry, put the m in a ziplock bag and crush into dust with a rolling pin.
slice the other ingredients and put them in a sause pan and simmer. add the dried peppers and grape jelly.
Your finished....



FRICKIN' HOT

Ingredients

1-can of whole red tomatoes (approx. 24oz.)
4-green onions (all of it)
3-medium Sorano Peppers
2/3 cup of fresh Cilantro
1/2 teaspoon of Oregano
4-Jalapeno Peppers
1-clove of Garlic
10-Habanero Peppers

Directions

Drain Tomatoes and put them in a blender, or 24 oz of fresh Tomatoes that have had the skins removed.
Remove the stems from the peppers toss them in the blender
Chop up all of the onion & garlic into corn size pieces
add fresh cilantro or dried if fresh isn't available and don't forget the Oregano!
Blend on low for about 35 seconds
Put ingredients into a pan and bring to a boil for 15 minutes, stirring occasionally. Let cool and enjoy!:-)



Kick Ass Salsa

Ingredients

8-10 jalapenos
4-5 red poblanos (sp)
4-5 yellow hot bannana peppers
1/2 green pepper
1/2 onion (your choice)
1 clove garlic
4-5 large ripe tomatoes (to taste)
1/4 cup cilantro (fresh if possible)
1TB chili powder
1TB cumin
1TB cayanne pepper
salt and pepper to taste
some type of hot sauce (i.e. tabassco, devil drops to taste)

Directions

chop all peppers in food processor, so you know how hot it's going to be. place in bowl. then chop onion and pressed garlic with cilantro in food processor and add mix to peppers. add tomatoes and assorted seasonings in food processor. add to pepper and onion mix. salt and pepper to taste, mix well. chill overnight. bon appetite. I took this to work, my coworkers broke out in a cold sweat. P.S. use ripe "summer" tomatoes for best taste!!!!!!



Eye-watering Salsa

Ingredients

6 to 7 orange habaneros, chopped
1/2 cup tomato puree - not tomato paste (or you can also use diced tomatoes or fresh tomatoes depending on what you have at home)
1/2 large onion
3 tbsp chopped coriander
2 large garlic cloves
1 tbsp brown sugar
1 tbsp honey
1 tsp salt
1 tsp coarse black pepper
few chopped black olives

Directions

I used the recipe of Heinous Habanero by Big Bob (on this website) as my basic but I added some of my own ingredients along the way to personalise it.

Put all ingredients except olives into a grinder. Pulse for a few minutes. Make sure that all the ingredients are properly ground but not too much. You still want to maintain some chunkiness but not too much. The mixture will not be too thick nor runny. Just perfect. Grind to whatever consistency you like.

Pour into bowl and then mix in chopped black olives and garnish with finely chopped onion before serving. It's better to make this a couple of days before needed to give it some time to breathe.

Store in an airtight bottle and keep.



To Hot For Satin Salsa

Ingredients

White Vinigar
10 Jalapeno Peppers
5 Thai Peppers
1/4 cup Cilantro
1 Garlic clove
1 Onion
1 Green Peppers
1 Cucumber
6 Large Tomatoes
Assorted Spices--chili powder, cayanne pepper, cumin, oregano, paprika
Tobasco Sauce
Salt and Pepper

Directions

Dice the peppers, leavings the seeds for good hot taste. Throw them in a bowl. Then dice tomatoes up, and throw them in the bowl.
Next, dice onion, green pepper, and throw in bowl, along with cilantro.
Mince the garlic and throw that in the bowl.
Next, dice the cucumber and throw that in the bowl.
Take extra spices, and throw them into the bowl to your taste.
Toss about 1-2 tablespoons of white vinigar into the bowl.
Next, get a big spoon and stir the bowl, mixing all the ingredients up.
Let sit until next day, and stir again to mix all the tastes in the bowl.
Next, get chips and eat out of bowl or whatever you want.
Enjoy!!!!!!



Hell is JUST a SAUNA

Ingredients

- 2 cups of flour
- 2 scrambled eggs
- 3 pablano peppers
- 1 tablespoon of vanilla
- 1 lb. of ground beef (browned)
- 2 cups of green peas
- 2 bell peppers
- 1 package of cherry koolaid mix
- 1 banana (sliced)
- 3 cups of water

Directions

mix flour, water and scrambled eggs in large mixing bowl with previously mixed vanilla and koolaid. stir until evenly red. Add to browned beef. simmer for 15 minutes. Add all peppers after dicing. After you have a liquidy salsa mix add your peas for flavor. Cool for an hour. After chilling add sliced bananas for flare...



House of Paine

Ingredients

15 hobernyaros
5 super cyan 2
2 ripe tomatos
4 garlick cloves
1 tsp. cyan peper
1 tsp. of garlic powder
3/4 cup of white wine
1 can of tomato paste

Directions

tack all of the ingredants in to a blender even the stems of the pepers and blend it all. after this is done put all the in gredeants in a pot and let it simmer or about an houre put in tto conaners and let cool. put it in the fridge fo 2 days to let it sit and forment then enjoy. try not to burn your toung off. i know my friend all most did.



Tattaws Hemorrhoid Healer

Ingredients

- 12 medium tomatoes
- 1 large white onion
- 4 garlic cloves
- 5 medium jalapeno peppers
- 2 medium bell peppers
- 7 medium sweet banana peppers
- Juice from 2 lemons
- 1 tsp white pepper
- 2 tsp salt
- 2 tsp black pepper
- 1 -8 oz can of tomato sauce
- 2 tsp horseradish
- 1 tsp ground cumin
- 2 T sugar

Directions

Chop ingredients & mix together in large pot.
Heat for 12 - 15 minutes on medium heat.

Will make approximately 3 large quarts.



Kitchen Sink Slow Burn

Ingredients

- 1 ½ Lbs Tomatillos
- 2 ½ Lbs Roma Tomatos
- 1 ½ Lbs Yellow Onions
- 1 Medium Carrot
- 1 Lb Anaheim or Hatch Chili Peppers (Lrg.)
- 1 Lb (3) Poblano Peppers (Lrg.)
- 1 Lb Jalapeno Peppers (Lrg.)
- 2 Lbs (2) Red Bell Peppers (Lrg.)
- 4 Habanero Peppers
- 3 tsp (heapin') Fresh Minced Garlic
- 1/2 cup Cilantro
- 2 Tbsp (heapin') Lowrey's Seasoned Salt
- 1 Tbsp Salt
- 2 Tbsp (heapin') Chili Powder
- 1 Tbsp. Cumin Powder
- ¼ cup (Combined) Lemon and Lime Juice
- 3 tsp. Apple Cider Vinegar
- 2 cans (10oz.) Diced Tomatos and Green Chilies
- 1 ½ cups Water

Directions

Roast, peel, and de-vein; Jalapenos, Poblanos, Anaheim (Hatch), and Red Bell Peppers. Chop or dice; Roasted peppers, Onions, Garlic (mince), Tomatillos, Cilantro, Carrot, and Tomatos. VERY CAREFULLY de-vein and dice the Habanero peppers. (Use disposable Latex Gloves) Place all in a 6 qt. Stock Pot, add the remaining ingredients and bring to a boil then reduce the heat and simmer for 1-1 ½ hrs, stirring occasionally and tasting frequently. Remove from heat and blend all of the ingredients in a blender. Put all of sauce in one or more lg. bowl(s) and allow to cool. Then place in refrigerator, will keep for about 10 days. Spiciness (heat) can be changed by retaining or subtracting Jalapeno seeds or adding Habaneros.



HOT BABY HOT

Ingredients

peppers, hot one about 50
hot sauce 1 gallon
chilli pepper 5 bottles
tomatoes 1
onions 1

Directions

take them all. Put them in a pot. cook them in the oven at 400* eat

BEWARE!!
HOT HOT HOT



SMOKE FROM MARS

Ingredients

20 Tomatillas
10 Roma Tomatoes
15 Habenero Peppers
15 Serrano Peppers
5 Dried Red peppers
10 Cloves Garlic
1/3 Cup Cilantro
1/4 Cup Salt
1 TBSP Mexican Oregano
1 TBSP Cayenne Pepper
1/8 tsp Liquid Smoke
Juice of 1 Lime

Directions

BOIL IT UP (25-30 min. on medium heat)
BLEND IT (Until smooth)
COOL IT



The Fire Hole

Ingredients

2lbs. Roma tomatoes
4 Jalapeno
1-2 Mild Banana peppers
1 Anaheim pepper
1 Habanero pepper (hot!)
1 small white onion
1 green onion
1 clove garlic
1 tbsp lemon juice

Directions

Dice tomatoes to desired size
(this will increase or decrease the texture of salsa)
Cut up peppers and mix into bowl of some sort.
Cut up onions and and place them in bowl.
When done put tomatoes into the bowl with everything else.
Put chopped garlic in and then add the lemon juice.
Stir and have fun eating!!!

If wanted, chop everything except peppers and lemon juice in food processor and then add peppers and lemon juice afterwards. Now enjoy!



Hottest Crap In the world

Ingredients

10 Roma Tomatoes
3 Large White Onions
20 Habenero Peppers
15 Serrano Peppers
5 Dried Red peppers
10 Cloves Garlic
1/3 Cup Cilantro
1/4 Cup Salt
1 TBSP Mexican Oregano
1 TBSP Cayenne Pepper
1/8 tsp Liquid Smoke
Juice of 1 Lime

Directions

Mix Together and eat it fool



WOW IT'S HOT IN HERE

Ingredients

20 jalpenos 2 diced tomatoes 1 diced onion a pinch of pepper

Directions

Mix together and best if let to sit overnight