

Salsa Fresca

Making your own fresh salsa will amaze you with the fresh, crisp taste that explodes in your mouth and the layers of flavor that develop! The many varieties and their uses are endless. Serve it as an appetizer with tortilla or pita chips or crackers; use it to accompany quesadillas, grilled meats or seafood. Most homemade salsas will last at least a week if covered and stored in the refrigerator, but their fresh taste is best within the first 2 hours of preparation. Experiment to find the level of heat you enjoy in your salsa – it's all in the peppers! For milder salsa, do not include any seeds, and use only mild bell-type or frying peppers. The freshest and best ingredients make the tastiest salsa. An assortment of different colored heirloom tomatoes is not only beautiful but tasty. Chop all ingredients and allow to stand a few minutes for flavors to blend. Use these recipes as guidelines to experiment and discover your own favorites.

SALSA FRESCA

4 ripe tomatoes, chopped
1/4 red onion, chopped
1 minced pepper of your choice
small handful cilantro leaves, chopped
3 garlic cloves, minced
Juice of 1 fresh lime
1/4 cup olive oil
1/2 teaspoon salt

NEW MEXICO SALSA

*4-6 long green chiles
*2 Jalapeno chiles, chopped
4 tomatoes, chopped
1 medium red onion, chopped
1 clove garlic, minced
2 tablespoon cilantro, minced
2 tablespoon olive oil
Juice of 1 fresh lime
1 tsp. ground cumin
1/4 tsp. ground clove
*roast, seed and chop chiles, or
substitute 1 can of chopped chiles

PEACH-TOMATO SALSA

3 firm peaches
1 tablespoon lemon juice
2 large tomatoes
3 large shallots
1 small pepper, hot or mild
1 tablespoon cilantro, coarsely chopped
6 tablespoons olive oil
3 tablespoons sherry vinegar
2 tablespoons honey

PEACH-MINT SALSA

2 ripe peaches, diced
1 small pepper, seeded & minced
1/2 medium onion; chopped
1/2 jalapeno pepper, seeded & minced
1/3 cup pineapple juice
2 tablespoons balsamic vinegar
2 tablespoons fresh chopped mint

PEACH-GINGER SALSA

2 large peaches, diced
2 large tomatoes, diced
1/4 cup sliced green onions
2 teaspoon sugar
2 teaspoon cider vinegar
1 teaspoon peeled fresh ginger, finely minced
salt & pepper to taste