

Pico de gallo

INGREDIENTS

- 4 Roma tomatoes, deseeded and diced
- 2/3 cup white onion, finely diced
- 1 bunch cilantro, finely chopped
- 1 serrano pepper or jalapeño, finely chopped
- 1 lime, juiced
- 1/2 tsp salt

DIRECTIONS

1. Combine all of the ingredients in a bowl. Stir gently and well to combine. Ideally, let sit for at least 15 minutes.

- Recipe Credit: <https://downshiftology.com/recipes/pico-de-gallo/>



Tomatillo Salsa

INGREDIENTS

- 1 pound tomatillos, husked and rinsed
- 2 to 4 jalapeño or serrano chiles, to taste, coarsely chopped (and seeded, if you would like a milder salsa)
- ¼ cup chopped white or yellow onion, soaked for 5 minutes in cold water, drained and rinsed
- 1 garlic clove, peeled and halved (optional)
- ½ cup coarsely chopped cilantro
- Salt to taste

DIRECTIONS

1. Heat broiler, positioning a rack at the highest setting under the heat. Cover a baking sheet with foil and place tomatillos on top, stem side down. Broil 2 to 5 minutes, until charred on one side. Turn tomatillos over and broil 2 to 5 minutes longer, until charred.
2. Transfer tomatillos to a blender, tipping in any juice that may have accumulated on the foil. Add chilies, onion, garlic, cilantro and 1/4 cup water to a blender and blend to a coarse puree. Transfer to a bowl and thin out as needed with water. Taste and add salt, if needed. Ideally, let sit for 30 minutes for flavors to develop.

- Recipe Credit: <https://cooking.nytimes.com/recipes/1018103-quick-green-tomatillo-salsa>



Restaurant Style Salsa

INGREDIENTS

- 1 1/4 lbs ripe Roma tomatoes
- 1 (14.5 oz) can petite diced tomatoes
- 2 green onions, ends trimmed, chopped into thirds
- 1/3 cup chopped red onion (about 1/4 of a medium)
- 1 jalapeno pepper, seeded and roughly chopped
- 1/3 cup fresh cilantro (about a handful)
- 1 large clove garlic, roughly chopped
- 2 Tbsp fresh lime juice
- 1/2 tsp chili powder
- 1/4 tsp ground cumin
- 1/2 tsp granulated sugar (optional)
- Salt and pepper to taste

DIRECTIONS

1. Combine all ingredients in a food processor and pulse in 1 second bursts until all ingredients are finely chopped.
2. Serve with tortilla chips. Note that salsa always tastes best after it's been refrigerated for a few hours, so if time allows let the flavors marinate together before serving.
3. Store in refrigerator up to 1 week.

- Recipe Credit: <https://www.cookingclassy.com/fresh-homemade-salsa/#jump-to-recipe>



Pineapple Cucumber Salsa

INGREDIENTS

- 2 cups finely chopped fresh pineapple
- 1 cup finely chopped seedless cucumber
- 1/4 cup lime juice
- 1/4 cup finely chopped red onion
- About 1/4 cup minced cilantro
- 2 TBL mint, minced
- 1 small jalapeno, seeded and minced
- 1/2 teaspoon grated lime zest
- 1/4 teaspoon salt

DIRECTIONS

1. Combine all of the ingredients in a bowl. Stir gently and well to combine. Ideally, let sit for at least 15 minutes.

- Recipe Credit: Based on <https://www.tasteofhome.com/recipes/pineapple-cucumber-salsa/>



Mango Salsa

INGREDIENTS

- 3 ripe mangos, diced
- 1 medium red bell pepper, diced
- ½ cup red onion, diced
- ¼ cup packed fresh cilantro leaves, chopped
- 1 jalapeño, seeded and minced
- 1 large lime, juiced (about ¼ cup lime juice)
- 1/8-1/4 teaspoon salt, to taste

DIRECTIONS

1. Combine all of the ingredients in a bowl. Stir gently and well to combine. Ideally, let sit for at least 15 minutes.

- Recipe Credit: <https://cookieandkate.com/fresh-mango-salsa-recipe/>



Red Mango Salsa

INGREDIENTS

- 3 large tomatoes diced
- 4 mangoes diced
- 1 red bell pepper diced
- 1/2 diced red onion
- 1 cup water
- 1 can tomato paste 156 mL
- 1/2 cup brown sugar
- 1/2-1 jalapeno* seeded and finely diced
- 2 tablespoons lime juice
- 1 teaspoon salt
- 1 teaspoon cilantro chopped

DIRECTIONS

1. Add all ingredients to a large pot.
2. Bring to a boil over medium heat, then reduce to medium low and simmer for 45 minutes – 1 hour, until mangoes are tender and flavors have melded. At the 20-30 minute mark, taste and adjust as you desire, adding more sugar/lime juice/salt/jalapeno to suit your tastes.
3. Let cool for 15 minutes before dividing between several freezer safe containers or large freezer bags. Keep some in the fridge to eat immediately and store the remainder in the freezer for another use (I recommend using freezer bags and laying them flat to freeze).

- Recipe Credit: <https://www.thereciperebel.com/mango-salsa/>

