

SALSAS

For the roasted ingredients in some of these salsas, brush the vegetables with olive oil and place on a baking tray. Roast in oven (or grill) for 25-30 minutes at 350 degrees.

Fiery Red Salsa

1-3 cloves roasted garlic
¼ white onion roasted and chopped
½-2 roasted jalapeño or serrano chiles
(remove seeds for milder salsa)
2 roasted roma tomatoes
Pinch of cilantro, lime juice, salt to taste.
Grind the garlic in the molcajete, add chile, onions, tomatoes, a pinch of cilantro, salt and a few drops of lime juice.
Continue mashing until well blended.

Tangy Salsa Verde

1-3 cloves roasted garlic
¼ white onion roasted chopped
½ -1 serrano chiles (remove seeds for milder salsa)
4 roasted tomatillos
Grind the garlic in the molcajete, add chile, onions, tomatoes, a pinch of cilantro, salt and a few drops of lime juice.
Continue mashing until well blended.

Oaxacan Guacamole

¼ cup of green salsa verde
Juice from ½ -1 lime
1 ripe avocado
Salt to taste
Use your molcajete to blend all ingredients until smooth.

Pico de Gallo

2 roma tomatoes
½ white onions diced
½ jalapeño de-seeded and diced
Pinch of cilantro, lime juice and salt to taste
Mix all ingredients together then separate into 2 bowls
To one of the bowls, add a few drops of lime, pinch of cilantro, salt to taste.

Mango/Melon Mix Salsa

½ red pepper, diced
½ jalapeño de-seeded and diced
1 tbs of mango or melon
(you can also use honey dew, papaya)
Pinch of cilantro and 4 drops of lime juice
Mix all ingredients together.
Best served with Chicken or Fish.

In the other bowl:

Tropical Salsa

Add 1 tbs chopped pineapple, or your favorite tropical fruit.
Mix well and serve.

Rompoppe Dessert Salsa

½ mango, melon, or pineapple chopped
1 tbs chopped apples
1-2 tbs Rompoppe (Vanilla liqueur)
1 tbs coconut
Mix and chill. Serve over ice-cream of your choice.



salsa and salsa

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