

**Watermelon Salsa** good with chips and on grilled shrimp

2 cups ½-inch pieces seeded watermelon (can sub cantaloupe or honeydew or use all three!)  
1 cup ½-inch pieces seeded peeled cucumber  
¼ cup thinly sliced green, red or Vidalia onions  
2 tablespoons minced fresh cilantro (or basil and parsley)  
2 teaspoons minced seeded jalapeño chili ( can sub ¼ of another milder pepper)  
lemon or lime pulp, zest and/or juice  
White balsamic vinegar  
1 teaspoon sugar (optional)

Add all ingredients to a large bowl. Season with salt and pepper. Toss to blend. Cover and refrigerate at least 30 minutes. (Can be prepared 2 hours ahead. Keep refrigerated.) Serve chilled

**Cucumber-Radish Salsa**

2 cucumbers, peeled, seeded, and chopped  
6-ounces radishes, grated (or 1 small package)  
1 small onion, minced  
2 tablespoons chopped fresh cilantro  
¼ cup lime juice  
½ teaspoon salt  
¼ teaspoon ground red pepper

Stir together first 7 ingredients. Cover and chill, if desired. Garnish with a whole radish, if desired.

**Margarita Salsa (Peach or Mango or both)**

2 cups diced peaches or mangoes  
½ cup chopped red or sweet onion  
1-2 tablespoons minced, seeded Serrano or other small chili + 1/2c. bell pepper, if desired  
2 tablespoons chopped fresh cilantro  
3 tablespoons tequila or orange juice or orange liqueur  
1 tablespoons finely grated lime peel  
2 tablespoons lime juice  
¼ teaspoon ground cumin

Mix well and serve at room temperature- great on fish

**Strawberry Relish** (very unusual flavor for a salsa - excellent over chicken or pork chops)

1 ½ cups cleaned and diced strawberries  
⅓ cup sugar  
Zest from orange (zest first, then cut in half and squeeze out juice)  
¼ cup freshly squeezed orange juice  
2 teaspoons balsamic vinegar  
½ teaspoon ground allspice  
1 cinnamon stick

In a saucepan, mix all ingredients. Simmer for about 5-10 minutes, just until strawberries begin to soften, and mixture begins to thicken. Remove from heat; discard cinnamon stick and garnish with orange zest. Can be served hot or cool. *Also good for a dessert topping.*

**Strawberry and Peach Salsa**

Combine 2 cups each of chopped strawberries and peaches with  
1-2 Tbsp. sugar, ½ cup of flaked coconut and 2-3 Tbsp. of chopped mint. Let flavors meld.

### **Asian Flavor Peach Salsa** (great on pork chops, chicken and fish)

2 ripe peaches, peeled and diced (or 1 ripe mango peeled and diced)

¾ cup red bell pepper, finely diced

1 jalapeno, (or less, to taste) seeded and minced

1 tablespoon fresh ginger, minced

1 tablespoon each fresh Lime Juice and Rice Vinegar

1 tablespoon dark sesame oil

Snip in some Thai Basil and Mint if desires

Toss all ingredients together and refrigerate at least 1 hour before serving.

**Asian Black Bean Peach and Avocado Salsa** – To the above recipe: Add one can of rinsed, drained black beans and 1 small avocado cut into ¼” dice, increase lime juice rice vinegar & sesame oil to 2 tablespoons.

### **Fresh Tomato Salsa**

3 tablespoons finely chopped onion

2 small cloves garlic, minced

3 large ripe tomatoes, peeled and seeds removed, chopped

2 hot chili peppers, Serrano or Jalapeno, finely chopped

1 bell pepper

2 to 3 tablespoons minced cilantro

1½ - 2 tablespoons lime juice

Salt and pepper

Put chopped onion and garlic in a strainer; pour 2 cups boiling water over them then let drain thoroughly. Discard water. Cool.

Combine onions and garlic with chopped tomatoes, peppers, cilantro, lime juice, salt, and pepper. Refrigerate for 2 to 4 hours to blend flavors.

### **Blueberry-Basil Salsa** (great on grilled chicken) *Adapted from a Martha Stewart recipe*

½ tablespoon olive oil, plus more for brushing grill

2 jalapeno chilies

3 cups blueberries (about 1 pound), picked over and rinsed

½ small red onion, finely chopped

⅓-½ cup diced red bell pepper

3 ½ tablespoons freshly squeezed lime juice (2 to 3 limes)

½ teaspoon coarse salt

½ cup loosely packed basil leaves, very thinly sliced, plus whole leaves for garnish

½ cup loosely packed cilantro leaves, roughly chopped, plus whole leaves for garnish

Heat grill to medium-high; lightly oil it. Grill jalapenos until slightly charred and blistered, turning frequently, about 15 minutes. Using a paper towel, pull off stems and remove skins from chilies. Roughly chop flesh and seeds; set aside.

Place 2 cups blueberries in a food processor; pulse until coarsely chopped. Transfer to a medium bowl, and add onion, jalapenos, lime juice, and ¼ teaspoon salt; stir to combine. Add basil, cilantro, remaining cup blueberries, and oil and stir to mix

To serve with sweet chips: Chop all blueberries. Lessen amount or omit jalapeno pepper. Substitute mint for cilantro. To make sweet chips, cut pita bread or flour tortillas into triangles, lightly brush inside with beaten egg white and sprinkle with cinnamon and sugar mixture. Bake at 375 for about 6-10 minutes to crisp. (Watch carefully) Do not overbake; chips will continue to cook after removed from oven.

## Cooked Salsas

### Roasted Tomato Salsa

2 large beefsteak tomatoes, halved and rubbed with vegetable oil  
½ yellow onion, cut in ½, rubbed with olive oil  
3 garlic cloves  
2 Serrano chilies, stems removed, rubbed with olive oil  
3 tablespoons olive oil  
2 tablespoons lime juice  
Salt  
Freshly ground black pepper

Preheat the broiler to high.

Place the tomatoes, onion, garlic cloves, and chilies on a baking sheet lined with aluminum foil and drizzle with the olive oil. Place in the oven about 6 inches from the broiler and cook, turning occasionally, until charred around the edges, 10 to 15 minutes. (If the chilies and garlic begin to brown before the tomatoes and onion are browned, remove them and return the baking sheet to the oven until tomatoes are done.) Transfer to a container with a tight-fitting lid, cover, and let sit for 20 minutes. Remove the seeds (optional) from the chilies and any tough skins from the tomatoes and transfer to a blender or food processor. Add the lime juice and process on high until smooth and thick. Transfer to a small nonreactive container, season with salt and pepper, to taste, and set aside until ready to serve the tortillas.

### **Salsa Verde** *(from a Mexican friend- once you've had this, you'll never purchase Salsa Verde again)*

Put 10 or 12 husked tomatillos, 1 jalapeno pepper, and 4 Serrano peppers with 1-2 teaspoons of sugar and a few small pieces of white onion in a large pot of boiling water. Boil until the tomatillos change color, from their original bright green to an olive green. (vary this by roasting the peppers, onion and garlic) Puree the boiled tomatillos and peppers (stems removed I removed seeds, too) in a blender with 2 or 3 cloves of raw garlic (chopped), about half of a medium white onion (chopped), a bunch of cilantro (leaves and stems, to taste- I used ½ of a grocery store bunch), a teaspoon or two of powdered chicken bouillon. *You may wish to use more or fewer peppers, depending on how much heat you like. I think it's pretty hot with 4 Serrano peppers and 1 Jalapeno, so I just used 1 Jalapeño.*

### **Grilled or Roasted Corn Salsa** (great side dish or appetizer w/ chips)

4 ears corn, in their husks  
1 poblano or 2 jalapeno peppers  
2 large or 3 small Roma tomatoes, seeded and diced  
½ cup diced red onion  
½ cup diced red bell pepper  
1 clove garlic, minced  
2-3 tablespoons chopped fresh cilantro leaves  
1 tablespoon chopped fresh mint leaves  
Juice from 2 freshly squeezed limes (¼ cup)  
2 tablespoons olive oil + 2 more tablespoons if roasting corn in oven  
About ½ teaspoon salt, or to taste

### **Grilled or Roasted Corn Salsa directions:**

Soak the ears of corn (in their husks) in a deep bowl filled with cold water for 1 hour. Preheat a grill to medium. Lay the corn on the grill and cook for 20 to 25 minutes, turning frequently, until the outer leaves are blackened. Grill the poblano chili or the jalapenos for 5 to 6 minutes, turning periodically. Remove the corn and jalapenos from the grill and set aside to cool.

To do this in the oven: Preheat oven to 450°F Peel back corn husks, leaving them attached to base and discard silk. Brush corn with 2 Tbsp. olive oil and rewrap husks. Place on baking sheet and cover loosely with foil. Roast for 10 minutes.

Once the corn is cool, remove the husks and discard. Cut the kernels off of the cobs and place in a large bowl. Stem, seed and finely chop the poblano or jalapenos and add to corn, along with all the other ingredients. Stir well to combine.

## **Fall Salsas**

### **Green Tomato Salsa**

3 tablespoons finely chopped onion  
2 small cloves garlic, minced  
3 large green tomatoes, peeled and seeds removed, chopped  
2 hot chili peppers, Serrano or Jalapeno, finely chopped  
1 bell pepper  
2 to 3 tablespoons minced cilantro  
1½ - 2 tablespoons lime juice  
Salt and pepper

Combine onions and garlic with chopped tomatoes, peppers, cilantro, lime juice, salt, and pepper. Refrigerate for 2 to 4 hours to blend flavors.

### **Apple-Cucumber Salsa** (Quick, easy fall salsa, especially good with fish and pork)

2 unpeeled green apples such as Granny Smith, (can substitute Fuji or Cameo)  
1 medium red bell pepper  
½ English cucumber  
½ jalapeño chili and 4 mint leaves  
¼ cup lime juice (if using sweeter apples, like Fuji, substitute lemon juice)  
2 tablespoons honey  
2-3 green onions, diced (optional)  
Salt and Pepper

Cut apples, pepper, and cucumber into small dice. Mince chili pepper. Chiffonade the mint leaves (stack and cut into fine ribbons, or use herb scissors). Toss with lime juice, honey, salt and pepper.