Salsa Favorites

Compiled by: Recipe Bob

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Introduction

Some of my favorite salsas of every type and style. I particularly like the spicy hot salsas.

Chipotle Salsa

Description

Quick and easy chipotle salsa with a nice kick.

Ingredients

- 4 large fresh ripe tomatoes, diced
- 1/2 medium onion, diced
- 1/4 cup fresh cilantro, chopped
- 2 cans chipotle chiles in adobo
- 2 cloves garlic
- 1 1/2 tsp cider vinegar

Instructions

In a blender, puree the tomatoes with the rest of the ingredients. Cover and chill in the refrigerator until ready to serve.
For a chunkier salsa, leave one of the of the tomatoes diced and add with the onion at the end (chopped not chunked).

Pico De Gallo

Source: http://www.great-salsa.com/pico-de-gallo.html

Description

Pico de Gallo means "rooster's beak". The story goes that this fabulous salsa dish gets its name from the pinching action of your thumb and fore finger. Go ahead, use your imagination, that looks like a rooster's beak, right?

In America, Pico de Gallo has generally come to mean fresh and simple tomato salsas, usually fresh tomatoes, onions and ingredients chopped in slightly larger chunks. Serve as a salad or light meal on a bed of lettuce with fresh crisp home made tortilla chips or place it along side your favorite grilled chicken or fish.

Ingredients

- 2 cups jicama, peeled and finely diced
- 1/4 cup fresh lime juice
- 2 navel oranges, sectioned and diced, seeds removed.
- 1 tsp pure ground piquin chile powder, to taste
- 2 tbsp chopped fresh cilantro
- 2 cups fresh field greens

Instructions

- Toss together the jicama, lime juice, and salt. Let sit at room temperature for 1 hour, tossing occasionally.
- Add the diced oranges and cilantro and toss together.
- Allow to chill for several hours. (OK, I know you're impatient, let it sit for at least 15 minutes)
- Before serving, remove the salsa from the refrigerator and let it come to cool room temperature. Pour off any excess liquid into a small bowl and reserve for later use.
- Place the lettuce or greens on a platter and top with the Pico de Gallo.

Serve at once. Makes 4 to 6 servings.

Notes

Note: Prepare this dish at least 2 hours before serving; it will keep in the regrigerator for a day.

Tomato Watermelon Soup

Source: Epicurious - http://www.epicurious.com

Description

Cool, refreshing, light and delicious. Tomato watermelon soup is a different twist, perfect for summer.

Ingredients

- 2 cups watermelon, cubed
- 2 tomatoes, quartered (about 1/2 pound)
- 2 tbsp unsalted almonds, ground
- 1/2 shallot, quartered
- 1 tbsp fresh lemon juice
- 1 tbsp red wine or sherry vinegar
- 1 tsp olive oil
- 2 tbsp feta cheese, crumbled
- 1 tbsp kalamata olives, pitted and chopped
- 2 tsp fresh mint

Instructions

Blend watermelon, tomatoes, almonds, shallot, lemon juice, vinegar and oil in a food processor until smooth. Divide soup among 4 bowls and top with feta, olives and mint.