

Salsa Fresh, Salsa Fun



Salsa [SAHL-sah] the Mexican word for 'sauce', which can signify cooked or fresh mixtures. *Salsa cruda* is uncooked salsa, which is typically tomato based. *Salsa verde* is green salsa, typically based on tomatillos, green chiles, jalapeños and cilantro. They can range in spiciness from mild to mouth-searing.

It's that time of year when just a bite of heat goes a long way, especially with our warm-weather grilling. Tasty, fresh, vine-ripened tomatoes, sweet onions, sizzling jalapeños, juicy limes and oranges are the perfect ingredients for fresh summer salsas that will liven up your everyday fare.

Combining fresh citrus and peppers delivers a tart, yet spicy flavor that makes my Fiery Citrus Salsa the perfect accent to grilled chicken and fish. Little Mexican tomatoes lend an unusual flavor to salsas. Tomatillos have a light, almost citrus flavor to them when processed and eaten raw. Fresh Salsa Verde, served with chunks of ripe avocado is simply perfect on salty corn tortilla chips.

But nothing comes close to our beloved Latino condiment...Pico de Gallo! Pile high on a chip, drop a spoonful in your soup, or smother your steak with it. It is the essence of FRESH MEX! Chutney, pickles, and relishes all have their place this time of year, but the world of "fresh salsa" rules. So wander through the produce section or hit the farmer's market and grab some beautiful fruits and veggies. Get out the cutting board or food processor and try a few. Be adventurous! Create bold, flavorful, signature salsas that will surprise your guests and define your style of cooking, whether it is mild mannered or mouth-searing fun!



Fiery Citrus Salsa

Citrus and chile seem to compliment each other, but in an unusual way, so you'll just have to try this salsa to know what I mean. The flavorful salsa is perfect for chicken and fish, or for any grilled meat.

- 5-6 medium navel oranges, skin and white pith removed
- 4 limes, skin and white pith removed
- 1 fresh jalapeño chile, seeded and chopped
- 2 teaspoons white onion, finely chopped

Cut the oranges and limes into small chunks, add the jalapeño and onion, then mix and chill for at least 1 hour. Stir occasionally. Makes 1½ cups, enough for 4-6 servings.

Fresh Salsa Verde

I love this refreshing salsa. The raw tomatillos give it an almost citrusy bite, and it makes a fun dipping sauce for tacos and chips. Drop a spoonful in your tortilla soup or frijoles, or drizzle it across grilled fish fillets. Mmmm!

- 12 tomatillos, peeled, cored, and chopped
- 1-2 cloves garlic, peeled
- 1 small bunch cilantro, minced
- 6 green onions, chopped
- 3 fresh jalapeño chiles, seeded and chopped
- ½ teaspoon Kosher salt
- 1 ripe avocado, diced

Place the tomatillos, garlic, cilantro, green onions, jalapeños, and salt in the blender or food processor and pulse until the onions are processed, about 10-15 seconds. Pulse a few more times if needed, but do not process until completely smooth. Pour into an airtight container, and chill for 1-2 hours to allow the flavors to blend. Before serving, add the avocado cubes, if desired. Makes 2 cups, enough for 4-6 servings.

