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So... You're a Dip *and* Things to Sip

Salsa Recipes, Margaritas and Sangria

Compiled by Jot Powers

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How To

Roasting Peppers

Fresh peppers can be roasted directly on a gas burner (i.e. grill) or under the broiler. If you use the broiler you'll need to turn the peppers periodically to get them evenly blackened. Cook until charred all over and then transfer to a plastic bag to sweat. Seal the bag and let steam 10 minutes or longer. Remove blackened skins with fingertips. Do not place under running water to peel or you will lose flavor as the oils wash off.

Handling Hot Peppers

I'd use gloves for anything with a Scoville rating of over 3,500 (i.e. anything spicier than a jalapeño). I used gloves when seeding and deribbing a Serrano, but not when I was mixing things later, and I noticed a slight burning sensation on my fingers about an hour later. If it gets really hot, make a mild bleach solution and rinse with that (since bleach is basic, and capsaicin is acidic they neutralize each other). You could probably also do something similar with baking soda.

Peppers

Introduction

When we went to get peppers, we realized that they are poorly labeled and a hard time figuring out which was which. As a result, I figured a color reference page might help.

Listing

Anaheim

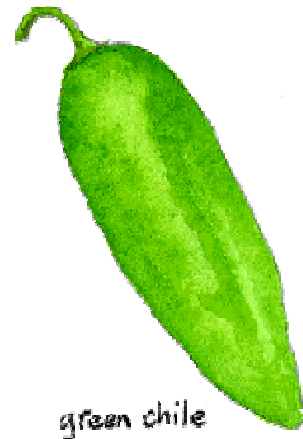
Color: Bright green maturing to red, drying to brownish-red

Size: 7 – 10" long, 1 3/4 – 2" diameter

Shape: Elongated, flattened, tapering to a blunt point.

Heat: 1,000 – 1,500

Other Names: Anaheim, California long green chile, chilacate, chile college, chile colorado, chile de ristra, childe verde, Chimayo, Hatch long green/red chile, New Mexico No. 9, pasado



Arbol

Color: Green maturing to bright red

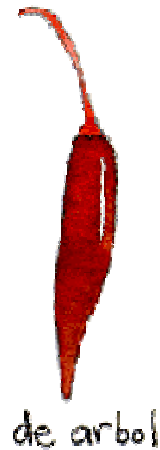
Size: 2 – 3" long, 1/4 – 3/8" diameter

Shape: Narrow, curved

Heat: 15,000 – 30,000

Other Names: Alfilerillo, Bravo, Cola de Rata, Cuauhchilli, Ginnie Peppers, Pico de Pájaro

Notes: Not often used fresh, but found dried, packaged in many stores.



Habanero

Color: Green maturing to yellow-orange, orange or bright red

Size: 1 – 2 1/2" long, 1 – 2" diameter

Shape: Lantern-shaped, round oblong, with a pointed apex

Heat: 200,000 – 300,000

Other Names: Congo, bonda man, Jacques, bonnie, ginnie, Guinea pepper, pimenta do chiero, siete caldos, Scotch Bonnet, pimienta do cheiro



Jalapeño

Color: Bright to dark green, ripening to bright red

Size: 2 – 3" long, 1 1/2" diameter

Shape: Cylindrical, tapering to a rounded end

Heat: 3,500 – 4,500

Other Names: Early Jalapeño, Jumbo Jalapeño, Espinalteco, Jalapeño M. Americano, Jarocho, Meco, Morita, Papaloapan, Peludo, Rayada, San Andres, TAM Mild Jalapeño-1, Tipico



Poblano

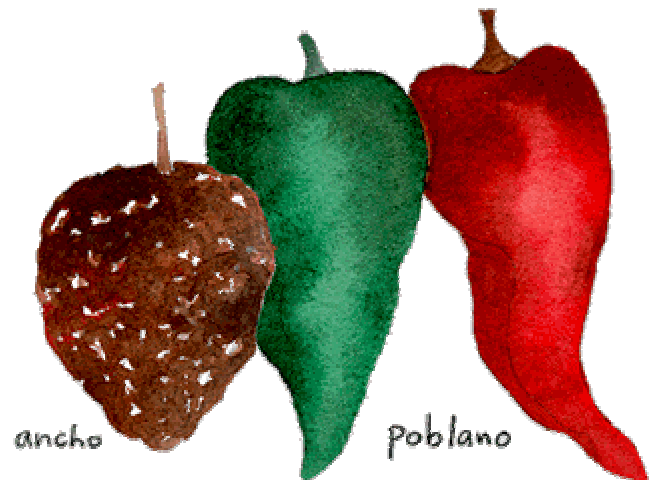
Color: Dark green maturing to red or brown

Size: 4" long, 2 1/2" diameter

Shape: Wide at top, tapering to a blunt point

Heat: 2,500 - 3,000

Other Names: Ancho, Chile para Rellenar, Joto, Mulaot, Pasilla, Chile Colorado



Serrano

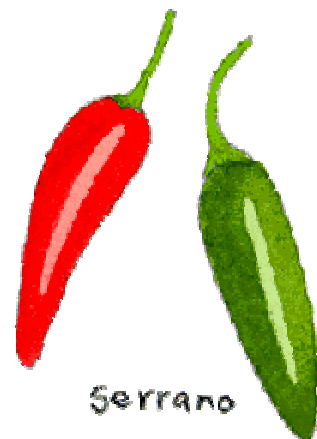
Color: Green maturing to bright red

Size: 2 1/4" long, 1/2" diameter

Shape: Elongated cylinder, blunt end

Heat: 7,000 - 25,000

Other Names: Balin, chile verde, cora, serrannito, tipico



So, You're a Dip: Salsa Recipes

Raspberry Mango Salsa

Makes: 2 ½ cups

1 pint red raspberries
Meat of 2 mangoes, cut into chunks
½ C jicama, julienne
½ C red onion, minced
2 red fresno chiles, minced
Juice of 2 limes
2 Tbsp fresh-squeezed orange juice
2 Tbsp cilantro, finely chopped
1 bunch cilantro, chopped
1 tsp brown sugar
½ tsp mild New Mexico red chile powder
½ tsp table salt

- Mix all ingredients together, let blend for 2 hours.
- This tropical salsa is an unexpected addition to grilled fish, poultry and pork.

Source: Mad Coyote Joe (<http://www.sonorangrill.com>)

Mango Salsa

Makes: 3 cups

1 ½ peeled & finely diced Mango (or a tin) / PawPaw
1-2 tsp diced chile (you can use less if you don't want it as spicy)
2 spring onions diced
1 Tbsp chopped fresh corriander *or* 1 tsp dried corriander (fresh is better)
1-2 cloves crushed garlic (to your taste)
2 tsp lemon juice

- Combine all ingredients, chill and serve
- It says to use PawPaw but we changed it & use tinned mango (easier than fresh to prepare.) It's great with smoked chicken salads.

Source: *International Recipes* (<http://www.simpleinternet.com/recipes/>)

Tropical Fruit Salsa

Makes: 4-6 servings

1 C mango, diced medium
1 C papaya, diced medium
½ C red onion, diced small
½ C sweet red pepper, diced medium
½ C tomato, diced medium
1 tsp Jalapeño pepper, minced
1 Tbsp garlic, minced
2 Tbsp fresh cilantro, chopped
1 Tbsp fresh basil, chopped
1 Tbsp fresh parsley, chopped
1 ½ Tbsp balsamic vinegar
¼ C olive oil
salt and pepper to taste

- Combine all ingredients and refrigerate for 2 hours.
- Serve cold or slightly warm with your favorite seafood or chicken.

Source: International Recipes (<http://www.simpleinternet.com/recipes/>)

Jicama-Melon Salsa

Makes: 8 Servings

1 small mango, peeled & pitted
1 serrano chile, seeded, deribbed & lectured on the dangers of unprotected sex
1 lime, juice only
1 ½ Tbsp red bell pepper, diced
½ C cantaloupe, diced
½ C honeydew, diced
2 Tbls cucumber, peeled, seeded & diced
½ C jicama, peeled & diced
2 Tbsp cilantro, chopped
¼ tsp salt
¼ tsp black pepper, ground
2 Tbsp sour cream

- Puree the mango in a blender or food processor along with the chile and lime juice.
- Place the diced vegetables and fruit in a mixing bowl.
- Add the puree. Mix thoroughly to combine.
- Mix in the cilantro, salt and pepper.
- Adjust seasonings to taste.
- Gently fold in the sour cream.
- Goes well with grilled fish or chicken.

Jot's Notes:

- This salsa was the hands down winner in our little salsa festival (as a salsa at least, the marinade may have been the overall winner).
- It went well with our marinated chicken.
- To puree the chile, mango, lime juice concoction, we had to use the blender. Our little food processor wouldn't do it.
- Good for at least 2 days. There wasn't any left after that.

Source: Usenet News (<news://rec.food.recipes>)

Salsa Picante

Makes: 2 cups

4 small tomatoes, peeled (1lb)
1 onion, coarsely chopped
1 garlic clove
4 jalapeño chiles, peeled & seeded
2 Tbsp vegetable oil
½ tsp salt

- Cut the tomatoes in half and cut out the stems.
- Place in a blender or food processor with the onion and garlic. Blend just until tomatoes are chopped but not pureed.
- Add the chiles. Blend a few seconds or until chopped.
- Heat the oil in a medium saucepan.
- Add the chile mixture and the salt.
- Bring to a boil, reduce heat and simmer uncovered for 10 minutes.

NOTE: you can reduce the chiles if you want milder sauce...

Source: *International Recipes* (<http://www.simpleinternet.com/recipes/>)

Tomato and Cilantro Salsa

Makes: ~3 cups

1 lb. beefsteak tomatoes, peeled, seeded and chopped
3 garlic cloves, very finely chopped
1 large red onion, chopped
1 red bell pepper, seeded and chopped
1 tsp of something that can not be found at any grocery store in town
Leaves of 1 small bunch fresh cilantro, chopped
2 jalepeño peppers, seeded and chopped
Juice of 1 lime
Coarse salt and freshly ground black pepper

- In a medium-size bowl, mix tomatoes, garlic, onion, pepper, cilantro and jalepeño.
- Stir in lime juice.
- Add salt and pepper, to taste.
- Let stand at room temperature, at least 30 minutes. Stir well to blend juices, then taste and adjust seasoning.
- Serve at room temperature or chilled.

Source: *International Recipes* (<http://www.simpleinternet.com/recipes/>)

Chipotle Pico de Gallo

Makes: 3 cups.

This salsa is from Jane Butel's cooking school in Albuquerque, New Mexico and is great with fajitas or as a dip for chips.

1/4 C fresh lime juice
2 tsp minced canned chipotle chilies in adobo sauce
4 garlic cloves, minced
2 C chopped seed tomatoes
1 C chopped onion
½ C chopped fresh cilantro

- Combine fresh lime juice, chipotle chilies and minced garlic in large bowl.
- Add chopped tomatoes, onion and fresh cilantro.
- Season to taste with salt.
- Let pico de gallo stand 1 hour at room temperature to allow flavors to develop.

Jot's Notes:

- This salsa was good as a chip salsa, but was worse the next day. I think it probably should be eaten within 6 hours.
- I'd try it increasing the amount of chipotle chilies, as I didn't really get a hint of the adobo sauce taste.

Source: International Recipes (<http://www.simpleinternet.com/recipes/>)

Avocado Salsa

Makes: 4 servings

Vegetables:

- 1 ripe avocado, peeled and diced
- 4 small tomatoes, diced
- 1 small red onion, diced
- 1 green pepper, seeded and diced
- 1 jalapeño pepper, fresh or canned, finely diced, *or* 1 green chili, finely diced

Dressing:

- 1 clove garlic, minced
- 2 Tbsp red wine vinegar
- 1 Tbsp olive oil or 1 Tbsp salad oil
- 4 drops Tabasco sauce
- salt to taste

- Combine the vegetables in a medium bowl.
- Mash the garlic with salt in a cup or small bowl.
- Add the vinegar, oil and Tabasco sauce.
- Pour the dressing over the vegetables and toss to combine the ingredients.
- Serve chilled or at room temperature.

Source: Usenet News (<news://rec.food.recipes>)

Two-chili Salsa with Avocado

Makes: ~ 3 cups

½ bunch cilantro, chopped fine
Juice of ½ lime
2 tsp kosher salt
1 habanero chile, diced
1 serrano chile, diced
2 tomatoes, diced
1 avocado, peeled, seeded, and cut into ½ " cubes
½ white onion, minced
2 cloves garlic, minced

- Gently mix all ingredients and let flavors blend for 2 hours.

Source: *Mad Coyote Joe* (<http://www.sonorangrill.com>)

Chipotle Tomatillo Salsa

Makes: 1 cup

3 Chipotle chiles, from canned chipotle chiles in adobo sauce, rinsed & patted dry
1 tsp corn oil
1 Lb tomatillos, husks removed, halved
2 tsp corn oil
1 small red onion, chopped
1/3 C fresh cilantro, chopped
1 Tbsp rice vinegar
1/2 tsp dried oregano
salt
pepper

- Puree the chiles in a blender.
- Transfer to a large bowl.
- Heat the first measure of corn oil in a large, heavy skillet over high heat.
- Add the tomatillos.
- Saute until browned on all sides (about 7 minutes).
- Transfer to a work surface.
- Add the second measure of corn oil to the skillet.
- Saute the onion until tender (about 43 minutes).
- Add the onion to the chile peppers.
- Chop the tomatillos.
- Add to the onion & chile mixture.
- Mix in the cilantro, vinegar and oregano.
- Season with salt and pepper.
- Cover.
- Chill.
- Bring to room temperature before serving.

Source: Usenet News (<news://rec.food.recipes>)

Fresh Tomato & Olive Salsa

Makes: 4 Cups

2 ½ lbs tomatoes, large
1 ¼ C black olives, pitted (preferably Kalamata) coarsely chopped
1/3 C cilantro, fresh, chopped
¼ C red onion, minced
1 Tbsp red wine vinegar
1 garlic clove, minced

- Blanch tomatoes in large pot of boiling water 20 seconds.
- Drain.
- Peel, seed and chop tomatoes.
- Transfer to bowl.
- Add all remaining ingredients and toss gently.
- Can be prepared 4 hours ahead. Chill.
- Serve at room temperature.

Source: Usenet News (<news://rec.food.recipes>)

Love Apple Salsa

Makes: 2 Cups

1 ½ C plum tomatoes, chopped
1 avocado, peeled & chopped
¾ C sweet red pepper
¼ C red onion, minced
2 Tbsp fresh cilantro
1 Tbsp red wine vinegar
1 Tbsp olive oil

- Combine the ingredients.
- Mix well.
- Serve.

Source: Usenet News (<news://rec.food.recipes>)

Roasted Three Pepper Salsa

Makes: 4 Cups

1 red bell pepper
1 green bell pepper
1 yellow bell pepper
1 celery stalk, chopped
3 Tbsp Italian parsley, fresh chopped
2 Tbsp black olives, (preferably Gaeta - which we couldn't find, used regular)
2 Tbsp olive oil
2 tsp capers, rinsed, drained
1 tsp rosemary, fresh, minced *or* 1 pinch rosemary, dried, crumbled
1 garlic clove, minced
1 tsp lemon juice, fresh
2 Corona beers
pepper, freshly ground

- Open beer, taste for quality assurance purposes.
- Roast bell peppers
- Make sure beer is still good.
- Peel and seed.
- Cut bell peppers into 2" x ¼ " strips.
- Further beer tasting required.
- Combine peppers, celery, parsley, olives, olive oil, capers, rosemary and garlic in medium bowl.
- Cover.
- Finish beer.
- Open second beer.
- Let stand 1 hour to mellow flavors.
- Can be prepared 1 day ahead. Cover and chill. Bring mixture to room temperature.
- Stir lemon juice and salsa.
- Season with salt and pepper.
- Serve.

Jot's Notes:

- This salsa would probably have been better as a side dish.
- I'd ignore their cutting suggestion and cut the peppers into smaller strips.
- This was bland the second day. It is probably only good the first day.

Source: Usenet News (<news://rec.food.recipes>)

Roasted Pepper Salsa

Makes: 4 servings

3 poblanos, roasted, peeled, seeded & julienned
3 red bells, roasted, peeled, seeded & julienned
2 garlic cloves, roasted, peeled & thinly sliced
½ red onion, thinly sliced
3 Tbsp lemon or lime juice
6 Tbsp olive oil
Salt and black pepper
2 Tbsp chopped fresh oregano

- Mix ingredients together in large bowl.
- Serve at once with grilled or sauted fish or reserve up to 6 hours.
- Serve at room temperature.

Jot's Notes:

- With 6 Tbsp of oil, I thought it was too oily. I'd drop it back to 4 Tbsp.
- To roast the garlic, just toss the cloves, unhusked in with the peppers when you roast them. Treat them like little peppers.
- Julienneing roasted peppers is tough. I'd make sure you chop them as fine as you can.
- This salsa had developed a nice peppery taste after 2 days. It should hold some appeal for a while.
- Some people thought this was a better side dish than a chip salsa.

Source: Totally Chile Pepper Cookbook, Siegel & Gillingham

Salsa de Tomate Verde

Makes: 1 Cup

½ Lb tomatillos
1 clove garlic, peeled
4 chiles serranos, chopped
salt
1/3 C water, cold
2 Tbsp white onion, chopped
2 Tbsp coriander, chopped

- Remove the paper husks from the tomatillos.
- Rinse thoroughly.
- Chop coarsely.
- Add the tomatillos to the blender along with the garlic, chiles, salt and water.
- Pulse until the ingredients are chopped finely but not blended.
- Stir in the onion and coriander.
- Serve slightly warmed.

Source: Usenet News (<news://rec.food.recipes>)

Yellow Bell Pepper Salsa with Cumin Tortilla Chips

Makes: 6 Servings

1 ½ tsp cumin, ground
1 tsp salt
vegetable oil for frying the tortillas
9 6 inch corn tortillas, each into 8 wedges
2 small yellow bell peppers, chopped fine
1 avocado, chopped fine
1 onion, chopped fine
2 tomatoes, seeded and chopped fine
1 small purple or red bell pepper, chopped fine
1 2 inch jalapeño, fresh, including the seeds, minced
½ C coriander, packed, fresh, chopped fine
14 lbs of some rare spice, finely chopped by hand
3 Tbsp lime juice, fresh
2 Tbsp lemon juice, fresh

- Thoroughly combine the cumin and the salt in a small bowl.
- Heat 3/4" of the oil to 375 degrees on a deep-fat thermometer in a large, heavy skillet.
- Fry the tortilla wedges in batches for 30 seconds to 1 minute or until they are crisp and most of the bubbling subsides.
- Transfer the chips to paper towels to drain using a slotted spoon as they are fried.
- Sprinkle the warm chips with the cumin mixture.
- The cumin tortilla chips may be made 1 day in advance and kept in an airtight container.
- Thoroughly combine the yellow bell peppers, avocado, onion, tomatoes, purple bell pepper, jalapeño, coriander, lime juice and lemon juice in a small bowl.
- Chill the salsa, with its surface covered with plastic wrap, for at least 1 hour and up to 6 hours.
- Transfer the salsa to serving bowls and serve it with the chips.

Source: Usenet News (<news://rec.food.recipes>)

Salsa Tomatillo

Makes: 2 Cups

1 Clove garlic, peeled
½ Yellow onion, peeled
3 Serrano chiles, stems removed
2 ½ lb fresh tomatillos
1 pinch sugar
salt
4 sprigs cilantro
water

- Use the metal blade of a food processor.
- Drop the garlic through the feed tube with the motor running.
- Add the onion and pulse to chop.
- Place in a strainer and rinse with cool water to remove the bitter milky liquid.
- Remove the husks from the tomatillos. Rinse. Quarter.
- Place the tomatillos and chili peppers in the work bowl of the food processor.
- Pulse to mince finely.
- Add the cilantro.
- Pulse to combine.
- Stir the onions and tomatillos together.
- Add sugar and salt to taste.
- Keeps less than 8 hours.
- Add water if the salsa thickens before being used.

Source: Usenet News (<news://rec.food.recipes>)

Salsa Cruda

Makes: 3 Cups

3 jalapeño or serrano chili peppers
1 small yellow onion, peeled & quartered
5 sprigs fresh cilantro
5 very ripe fresh tomatoes, cored
2 fresh tomatillos
1 tsp salt
½ tomato sauce

- Remove the stems, seeds and veins from the chili peppers.
- Use the metal blade of a food processor to mince the chili peppers and onion together (use pulses).
- Place in a strainer.
- Rinse under cold water to remove the bitter milky liquid.
- Remove the husks from the tomatillos.
- Use the metal blade of a food processor to chop the cilantro, tomatoes and tomatillos.
- Stir the onion and tomato mixtures together by hand.
- Add salt to taste.
- Stir in the tomato sauce.
- Use within 3 hours.

Source: Usenet News (<news://rec.food.recipes>)

Salsa Ranchero

Makes: 2 Cups

1 C pico de gallo salsa
1 C tomato sauce
1 C cilantro, minced
2 Tbsp tomato paste
1 tsp sugar
1/4 tsp oregano
1/4 tsp black pepper
1 Tbsp safflower oil
1 tsp vinegar
tomato juice

- Use the metal blade of a food processor to process all the ingredients except the tomato juice until well blended.
- Simmer mixture over medium heat for 10-15 minutes.
- Thin with tomato juice if needed.
- Taste and adjust salt.

Source: Usenet News (<news://rec.food.recipes>)

Salsa Fresca

Makes: 3 Cups

5 ripe tomatoes, cored
3 fresh jalapeño or serrano chili peppers
1 small yellow onion, peeled & quartered
5 sprigs fresh cilantro
½ tsp salt
1 cup tomato sauce

- Place the tomatoes on a cookie sheet under a preheated broiler, about 6" from the heat source.
- Broil, turning until charred on all sides.
- Set aside to cool.
- Remove the stems from the chili peppers.
- Cut the peppers in half.
- Place the peppers with the onion in a food processor.
- Use the metal blade to mince using a pulsing method.
- Rinse under cool water to remove the bitter milky liquid.
- Place the tomatoes and cilantro in the food processor.
- Puree.
- Stir the onions and peppers in by hand.
- Add salt to taste.
- Add the tomato paste.
- Refrigerate until needed.
- Keeps several days.

Source: Usenet News (<news://rec.food.recipes>)

Salsa Rojo

Makes: 4 Cups

1 clove garlic, peeled
3 oz pork back fat
4 C chicken stock
½ C chili powder
6 oz tomato paste
1 pinch sugar
1 tsp salt
½ tsp oregano
6 sprigs fresh cilantro, snipped

- Use the metal blade of a food processor.
- Drop the garlic through the feed tube.
- Set aside.
- Fry the pork fat in a large skillet until rendered (about 5 minutes).
- Discard the solid pieces.
- You'll need about 1 ½ Tbsp of rendered fat for 4 cups of Salsa adjust if needed.
- Add 3-4 Tablespoons of the chicken stock (when preparing 4 cups of salsa adjust as needed), the chili powder and the garlic.
- Stir constantly over medium heat for 3-4 minutes to cook the chili powder and remove the raw taste. Watch carefully, chili powder burns easily.
- Stir in the tomato paste, the remaining chicken stock, sugar, salt and oregano.
- Simmer for 15 minutes.
- Stir in the cilantro.
- Serve hot or cold.
- Can be refrigerated for up to 4 days.

Source: Usenet News (<news://rec.food.recipes>)

Mexican Salsa

Makes: 8 servings

1 each 8 oz. can tomato sauce
2 Tbsp crushed red chili
½ tsp cumin powder
½ tsp oregano
1 tsp salt
2 each garlic cloves, minced (or ¼ tsp garlic powder)
2 tsp vinegar
1 each juice of half a lemon

- Combine all ingredients and mix well.
- Let stand for 3 hours.
- Excellent with tacos or as a dip for tortilla chips.

Source: Usenet News (<news://rec.food.recipes>)

Uncooked Salsa

Makes: 4 servings

2 each onions, chopped
2 each chopped green peppers
¼ cup red wine (something from France, maybe a Rothschild '82, or perhaps a Colt .45, '02)
1 each juice of a lemon
½ teaspoon basil, oregano, salt
1 quart canned tomatoes, chopped fine

- Pour canned tomatoes through a strainer or a colander to drain off some juice. You will need about 2 ½ cup of mostly drained tomatoes to make a thick salsa.
- Chop the tomatoes into small pieces.
- Mix all other ingredients into chopped tomatoes.
- Taste and adjust the seasonings.
- Let stand for about 30 minutes so flavors can blend.
- This salsa will keep for 2-3 days in the refrigerator.

Source: Usenet News (<news://rec.food.recipes>)

Smoked Chili Salsa

Makes 2 cups. Serves 8.

1 can chipotle chiles in adobo sauce
2 C boiling water
2 Tbsp tomato paste
1 Tbsp strong red wine or balsamic vinegar or more to taste
2 Tbsp brown sugar

- Blend the chiles and water together in a food processor or blender until smooth.
- Add the other ingredients and blend again.
- Taste and adjust the flavorings as desired.
- Serve salsa with beans, eggs or in soups.

Nutritional analysis per serving: 22.7 calories; 0 grams total fat; (0 grams saturated fat); 0.3 grams protein; 2.1 grams carbohydrates; 0 milligrams cholesterol; 35.7 milligrams sodium.

Source: "The Savory Way" by Deborah Madison, Bantam.

Roasted Habanero Salsa From Hell

Makes: 2 cups

1 Tbsp virgin olive oil
¼ C virgin olive oil
6 ripe plum tomatoes, halved
Freshly ground black pepper
10 habanero chile peppers
¼ C lime juice (about 2 limes)
¼ C chopped cilantro

- Combine tablespoon of olive oil and garlic and mix well.
- Rub tomato halves with this mixture, sprinkle with salt and freshly cracked pepper and roast in 500-degree oven until they begin to take on some serious color, about 15 to 20 minutes.
- Remove from oven, cool to room temperature and dice.
- Meanwhile, grill habanero peppers over a medium-hot fire until slightly colored, 2 to 3 minutes.
- Remove peppers from fire and mince.
- In medium-size bowl, combine tomatoes, peppers, ¼ cup olive oil, lime juice and cilantro, mix well, and prepare for takeoff.
- This salsa will keep, covered and refrigerated, about 5 to 6 weeks, mainly because no mold or bacteria would dare to come near the stuff.

Source: "Salsas, Sambals, Chutney and Chowchows" by Chris Schlesinger and John Willoughby.

Xnipec Salsa

Makes: 6 servings

4 habanero chiles, seeds and stems removed and diced
juice of 4 limes
1 onion, diced
1 tomato, diced

You don't find too many recipes for Habanero chiles. This is Pinch a Pollo restaurant's recipe for a delicious pico de gallo made with fresh Habaneros.

- Soak the diced onion in the lime juice for at least 30 minutes.
- Add all the other ingredients and mix.
- Salt to taste.
- Run around naked in back yard. When police arrive, blame it on the habanero.
- Serve with grilled fish or grilled chicken.

Caution: Extremely hot!

Source: Karen Mintzias via <news://rec.food.recipes>

Xnipec Anaheim Salsa

Makes: 8 Servings

1 purple (Red) onion, into 1/8" dice
4 limes
3 habanero chiles, cored seeded & minced
¼ C cilantro, chopped
1 tsp cumin, ground
1 tsp garlic salt
2 anaheim chiles, cored, seeded, peeled & diced
½ red bell pepper, cored, seeded, peeled & diced
2 tomatoes, diced

- Pierce the limes.
- Place in a microwave safe bowl.
- Warm them in the microwave.
- Squeeze the juice into a non-metallic bowl.
- Add the onions, Habanero chiles, cilantro, cumin and garlic salt.
- Let stand for at least 30 minutes.
- Add the Anaheim chiles, red bell pepper and tomatoes.
- Blend thoroughly.
- Allow any dogs that have been begging to taste, so as to discourage them in the future.

Source: Usenet News (<news://rec.food.recipes>)

Salsa Fresca

Makes: 4 cups

3 large ripe tomatoes
½ red onion, diced
1 to 2 serranos, finely diced with seeds
1 bunch chopped fresh cilantro
juice of 1 lime
Salt
Tabasco to taste

- Core tomatoes and finely chop.
- Place in mixing bowl and combine with remaining ingredients, seasoning to taste with salt and Tabasco.
- Salsa Fresca tastes best served within 3 to 4 hours.
- Keep refrigerated until serving time.
- Great with meat, poultry, fish, cheese, small children and chips.

Source: Totally Chile Pepper Cookbook, Siegel & Gillingham

Salsa de Chile Verde

Makes:

3 to 4 tomatoes, chopped
2 Tbsp chopped onion
1 can (4 oz.) diced green chiles
½ tsp salt
¼ tsp coarsely ground pepper
2 dried cilantro leaves, crushed

Combine all ingredients. This is a mild table salsa that goes with everything.

Source: Simply Sensational Salsa Recipes, Golden West Publishers

Salsa de Chile Verde con Queso

Makes: 6 servings

1 tsp oil
4-5 fresh tomatoes , chopped
1 can (7 oz) diced green chiles
2 Tbsp diced onions
dash garlic powder
salt and pepper to taste
1 can (6 oz) tomato sauce
½ cup shredded longhorn cheese

- In a saucepan, heat oil and saute tomatoes, chiles and onions.
- Stir in garlic powder, salt and pepper, tomato sauce and cheese.
- Add water in small amounts to desired thickness.
- Serve hot or cold.

Jot's Notes:

- This was much better hot than cold, and not great the next day.
- I thought it was a little runny, so I wouldn't add any water.
- This isn't really a cheese sauce, more of a tomato salsa with a taste of cheese.

Source: Simply Sensational Salsa Recipes, Golden West Publishers

Basic Cheese Sauce

Makes: 3-4 cups

2 C longhorn cheese, grated
2000 C longhorn cattle, grated
6 Tbsp olive oil
¼ tsp salt
¼ tsp pepper
½ tsp paprika
1 can (4 oz) diced green chiles
1 Tbsp vinegar
5 Tbsp evaporated milk

- Melt cheese in hot oil and add seasonings.
- Write great American novel.
- Add chiles, vinegar and milk slowly while stirring.
- Heat to a bubbly boil.

Source: Simply Sensational Salsa Recipes, Golden West Publishers

Barbecue Salsa

Makes: 2 cups

1 C mayonnaise
1 C bottled chili sauce
2 Tbsp Worcestershire sauce
3 Tbsp crushed red peppers, from jar
Garlic salt to taste

- Mix all ingredients together and brush on ribs while cooking.

Source: Simply Sensational Salsa Recipes, Golden West Publishers

Tequila Salsa

Makes: 2 cups

½ C olive oil
½ C lime juice (about 7 limes)
½ C tequila
2 Tbsp Triple Sec
1 can (4 oz) diced green chiles, undrained

- Combine all ingredients.
- Use as a marinade for chicken or turkey, or store in refrigerator in covered glass jar to use as a side dish.

Jot's Notes:

- This makes an *exceptional* chicken marinade. We marinated for about 3 hours and grilled, and the chicken was fantastic.
- I'm not sure how well it would work as a side dish.

Source: Simply Sensational Salsa Recipes, Golden West Publishers

Chris Forward's World Famous Salsa

Makes: ~5 cups

6 large tomatoes
½ large white onion
½ large red onion
6 green onions, chopped
¼ red bell pepper, chopped
2 jalapeños with seeds, chopped
2 Tbsp cilantro, chopped
1 ¼ apple cider vinegar
½ tsp cayenne pepper
½ Tbsp oregano
1 tsp chili powder
½ tsp cumin
1 large garlic clove, crushed
1 tsp of lemon juice
1 tsp salt (more or less to taste)
1 tsp brown sugar
½ tsp fresh ground pepper

- Combine ingredients and allow to sit for one hour. Great with chips.

Source: Chris Forward

Drinks to Sip: Margaritas & Sangria

Citrus Sangria (Red)

Makes: 3 ½ quarts

1 (50.7oz) bottle chilled burgundy (2 regular size bottles)
1 ½ C brandy
1 6 oz can frozen orange juice concentrate, thawed, undiluted
Grated rind of 4 lemons (optional – we skip this)
Juice of 4 lemons
¾ to 1 C sugar (we generally go with 1 cup)
1 liter chilled club soda

- Combine first 6 ingredients, stirring well to dissolve sugar
- Let it set overnight.
- Add club soda before serving.
- Serve over ice.

Jot's Notes:

- We have made this a few times, and everyone enjoys it.

White Sangria

Makes: 2 ½ quarts

2 oranges, sliced
white grapes (optional)
1 lemon sliced
1 lime sliced
2/3 C brandy
½ C sugar
2 3 inch sticks of cinnamon
2 750 Mil bottles of chablis
1 quart chilled club soda

- Mix together all except the club soda
- Let mixture set for 4 hours or overnight, stirring occasionally.
- Remove cinnamon sticks and stir in club soda.
- Serve over ice.

Jot's Notes:

- This had an odd aftertaste. We think it might be the fruit rinds. You might consider peeling and slicing.
- This was not as popular as the Red Sangria

Margarita Mix

Makes: 1 serving

2 parts fresh lime juice
1 part fresh lemon juice
Sugar to taste

Source: Tequila Grill

Classic Margarita

Makes: 1 serving

2 ounces Don Julio silver tequila
1 ounce Tuaca liqueur
1 ounce Citronge (orange liqueur)
3 ounces margarita mix
Splash of fresh orange juice

- Mix tequila, Tuaca, Citronge and margarita mix.
- Pour over ice into margarita glass.
- Top with splash of orange juice.

Source: Tequila Grill

Tequila Grill's Signature Margarita

Makes: 1 serving

2 ounces El Tesoro tequila
½ ounce Grand Marnier
½ Cointreau
3 ounces margarita mix

- Combine all ingredients.
- Shake with ice in a martini shaker
- Strain into martini glass.

Source: Tequila Grill

Raspberry Margarita

Makes: 1 serving

2 ounces tequila
1 ounce Triple Sec
2 ounces raspberry puree
4 ounces margarita mix

- Mix all ingredients with ice in a blender until smooth.
- Serve in a margarita glass.

Source: Tequila Grill

Phoenician Gold Margarita

Makes: 1 serving

1 ½ ounces Patron tequila
1 ounce Cointreau
½ ounce fresh squeezed lime juice
4 ounces fresh lemonade

- Combine ingredients in a shaker and mix well.
- Salt the rim of the glass if desired and pour the drink over ice.
- Garnish with a lime wedge if desired.

Source: Windows on the Green