



Salsa Recipes

A Yummy Collection of Salsa Recipes



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Tomato and Mango Salsa Recipe

Ingredients

- 1 small mango
- 1 large tomato, seeded and chopped
- 1/3 cup chopped red onion
- 1/4 cup minced fresh cilantro
- 1 small jalape pepper, seeded and finely chopped
- 2 tablespoons lime juice

Carefully peel skin from mango sections attached to seed. Slice flesh from seed. Chop flesh to measure 1-1/2 cups. Combine all ingredients in small bowl; refrigerate 2 hours.

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Carrot Mango Salsa Recipe

4oz carrots; 1 ripe mango (diced, skinned and pit discarded)
1 small onion sliced
14oz diced apricots
2 tablespoons lime juice
1 tablespoon sugar
1 teaspoon ground cumin
half a red pepper
1 green chilli (seeded, chopped).

Method:

Add all ingredients together, stir well for a minute. Serve warmed or chilled as a condiment with chicken or fish.

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RED HOT SALSA Recipe

- 1 (16 oz.) can tomatoes or 6 peeled fresh tomatoes (if in season)
- 1/2 sm. onion, diced
- 2 jalapeno peppers, chopped
- 2 garlic cloves, minced
- 1 tsp. sugar
- 1 tsp. chili powder
- 1/2 tsp. salt (more or less)
- 1/2 tsp. black pepper
- 1 tbsp. cilantro
- 2 tbsp. apple cider vinegar

Combine all ingredients in food processor or blender and mix for 10-15 seconds or until all ingredients are of desired consistency. Serve with tortilla chips or as sauce on assorted foods.

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Salsa Italiano

Ingredients

- 1 lb. (2 large) fresh tomatoes, seeded and diced
- 1/2 cup chopped red onion
- 1 can (2.25 oz.) sliced ripe olives
- 1 jar (6 oz.) marinated artichoke hearts
- 2 Tbsp. lemon juice
- 2 garlic cloves, finely chopped
- 3 Tbsp. chopped fresh basil
- 1/4 tsp. crushed hot red pepper flakes
- 1/4 tsp. salt
- 1/8 tsp. ground black pepper

Directions

In a medium bowl, combine tomatoes, onion, olives, artichoke hearts, and lemon juice. Stir in garlic, basil, and pepper flakes. Season with salt and pepper.

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Black and White Salsa

- 1-1/2 Cups Cooked and Drained Black Beans or 1 16-ounce Can Black Beans, Drained
- 1-1/2 Cups Cooked and Drained Great Northern Beans or 1 16-ounce Can Great Northern Beans
- 1 Cup Diced Tomatoes
- 3 Tablespoons White Wine Vinegar
- 1/4 Cup Chopped Cilantro
- 1/4 Cup Chopped Red Onion
- 2 Tablespoons Chopped Jalapeno Pepper
- 2 Cloves Garlic, Minced
- 1/2 Teaspoon Salt and Sugar
- 1/8 Teaspoon Ground Black Pepper

In medium

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Pineapple Salsa

2 cans pineapple chunks drained
1 jalapeno cored seeded
1 red bell pepper cored seeded
1 lime-rolled, cut and squeezed
1 sprig fresh cilantro
pinch of salt
few twists of black pepper
1 tablespoon of ex virgin olive oil

toss all ingredients into a processor,
serve over *grilled fish or with chips*

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Creamy Salsa Dip

2 cups Plain Yogurt
1 cup prepared salsa
3 tablespoons chopped fresh cilantro
1 teaspoon salt

In a small bowl, combine yogurt and salsa. Mix well. Stir in cilantro and salt. Cover and keep refrigerated until ready to use

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Salsa Cheeseburgers

- 1 package (about 1 1/4 pounds) PERDUE? FIT 'N EASY? Fresh Ground Turkey Breast Meat, Ground Turkey, or Ground Chicken
- 1 cup Spicy Salsa (recipe follows) or prepared tomato salsa, well drained
- 1 tablespoon chopped cilantro
- 1/4 teaspoon salt
- 3/4 cup shredded Cheddar cheese
- 8 slices French or Italian bread or 4 hamburger rolls
- Mayonnaise
- Shredded lettuce
- Avocado slices
- Red onion slices
- Additional Spicy Salsa (optional)
- Lime or lemon wedges (optional)

Instructions:

Prepare ou
In medium
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Grill or bro
each side o
burgers fro



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minute or until cheese melts.

Grill or broil bread lightly, if desired. Serve burgers between bread slices, topping burgers with choice of mayonnaise, shredded lettuce, avocado slices, red onion slices and/or additional salsa. Garnish with lime or lemon wedges.

Spicy Salsa: In medium bowl, combine 1 pound ripe plum tomatoes (about 5), seeded and finely chopped, 1/4 cup minced white or yellow onion, 1 fresh hot green chili pepper, seeded and minced or 2 tablespoons canned chopped green chilies, 1 garlic clove, minced, 2 tablespoons lime juice, 1 tablespoon chopped fresh cilantro (coriander) sprigs (optional) and salt to taste.

Cover and refrigerate 30 minutes or up to 24 hours before serving; longer storage can reduce salsa's fresh flavor and texture. Makes about 1 cup.

Ready In: 45 minutes



Servings: Makes 4 servings

Salsa Chicken Sandwiches

- 1 package (10 1/2 ounces) frozen breaded chicken breast patties
- 4 whole wheat sandwich buns, split
- 8 teaspoons purchased black bean dip
- 1/4 cup thick-and-chunky salsa
- 1/2 cup shredded lettuce

Cook chicken in oven as directed on package, adding buns, cut side up, the last 3 to 4 minutes of cooking time until lightly toasted. Spread bottom half of each bun with 2 teaspoons dip. Top each with Chicken patty; spread with 1 tablespoon salsa. Top each with 2 tablespoons Lettuce and top of bun.

Makes 4 sandwiches

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Mexican Food To Go Favorite Salsa Recipes.

- 4 medium tomatoes, peeled and chopped
- 1/2 cup finely chopped onion (up to 1 cup)
- 1/2 cup finely chopped celery
- 1/4 cup finely chopped green pepper (bell pepper)
- 1/4 cup oil
- 2 tbsp finely chopped green chiles
- 2 tbsp red wine vinegar
- 1 tsp mustard seed
- 1 tsp cilantro (coriander) seed, crushed (or fresh cilantro leaves)
- 1 tsp salt

Combine all ingredients. Cover and chill, stirring occasionally. Serve with corn chips.
One of our favorite salsa recipes from:
<http://recipes.alastra.com/>

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Mango Salsa Recipe.

- 1 large Mango; peeled -- 1/4" cubed
- 1/4 cup red bell pepper -- 1/4" diced
- 1 1/2 tbsp fresh basil -- finely chopped
- 1 1/2 tbsp red wine vinegar.
- 2 tsp lime juice
- 1/2 tsp sugar
- 1 Jalapeno pepper (opt) -- finely chopped.
seeds and membranes -- discarded

In a medium bowl, combine all ingredients. Mix well.

Let stand at room temperature a half hour before serving or refrigerate up to 24 hours.

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Two Tomato Salsa.

- 2 c diced unpeeled plum tomato
- 1 c unpeeled green tomato
- 1/2 c diced green bell pepper.
- 1/4 c chopped purple onion.
- 1 tbsp finely chop jalapeno pepper
- 1 tbsp finely chop fresh cilantro
- 1 clove minced garlic
- 1/4 tsp salt.
- 1/8 tsp coarsely ground pepper.
- 2 tbsp fresh lime juice
- 1 tbsp olive oil.

Combine all ingredients in a bowl. Stir well. Serve at room temperature or chilled. Use a slotted spoon to serve.
Yield: 3 cups

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Tropical Fruit and Black Bean Salsa Recipe.

- 1/2 c pineapple, diced
- 1/2 c mango, diced
- 1/2 c papaya, diced
- 1/2 c onions, red, chopped.
- 1/2 c onions, red, chopped
- 1/2 c beans, black, cooked
- 1 jalapeno, minced.

Mix all ingredients.

Allow flavors to develop for at least 30mts.

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Fruit Salsa Recipe.

- 1 cup strawberries
- 2 Granny Smith apples, peeled and chopped
- 2 kiwi fruit, peeled.
- 2 tablespoons brown sugar
- 2 tablespoons apple jelly or all fruit jelly juice from 1 orange.

Chop all in food processor to desired consistency.

Cut a flour tortilla into bite size pieces.

Spray lightly with Pam.

Dust with sugar/cinnamon mixture and toast in oven until lightly browned.

Serve as a scooper with Fruit Salsa.

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Avocado-Tomato Salsa Recipe.

- 2 tomatoes, diced
- 1/2 cup chopped red onions
- 1/4 avocado, cubed.
- 1 green chili pepper, seeded and chopped.
- 2 tbsp snipped fresh parsley
- 1 tbsp red wine vinegar.
- 2 tsp grated lime peel.
- 1 tsp lime juice
- 1/4 tsp ground cumin

Combine to
stand for 1
Yield: 6 se

umin. Let

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Fruit Salsa Recipe.

- 1 cup chopped peeled pineapple
- 1 cup chopped peeled mango
- 1 cup chopped yellow or red bell pepper.
- 2/3 cup chopped peeled kiwi fruit
- 1/2 cup finely chopped red onion.
- 1/4 cup finely chopped fresh cilantro
- 1 teaspoon fresh lime juice.
- 1/2 teaspoon minced Serrano chili (with seeds)
- Ground white pepper.

Combine a
hours ahead
Makes abo

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Fresh Tomato Salsa Recipe.

- 4 to 6 medium tomatoes
- 2 to 3 white onions
- 1 can black olives.
- 3 to 4 green chiles
- 2 Tbsp. vinegar
- 2 Tbsp. oil.

Chop tomatoes, onions, olives & green chiles in very small pieces. Combine oil and vinegar, pour over tomato mixture. Serve with corn or taco chips. For best flavor, chill for several hours before serving.

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Tropical Fruit Salsa Recipe.

- 1 ripe mango, peeled, pitted and cut into 1/4" cubes
- 1 ripe papaya, peeled, seeded and cut into 1/4" cubes
- 1 ripe Avocado, peeled, pitted and cut into 1/4" cubes.
- 3 tbsp. lime juice
- 2 tbsp. fresh cilantro, chopped.
- 2 tbsp. brown sugar
- 1 tsp. jalapeno peppers, drained.
- 1 tsp. ginger, crushed

Combine a
Cover and
Also good

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chicken.



Salsa De Picante Recipe.

2 large cans tomatoes, chopped
3 small cans green chilies, chopped.
2 small cans jalapeno peppers, chopped
2 large onions, chopped.
6-10 garlic cloves, chopped
1 tbsp salt.

Place all ingredients in a large pot and bring to a boil. Boil for 5 minutes. Cool & refrigerate.

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Habanero Salsa

Ingredients:

- 2 tb Olive oil
- 1 md Onion -- chopped
- 1 Green bell pepper -- Chopped
- 1 Red bell pepper -- chopped
- 1/2 c Chicken broth
- 4 Chiles habanero -- minced
- 6 md Tomatoes -- Diced
- 2 cn Tomatoes
- 2 tb Lime juice
- 2 tb Lemon juice
- 1 ts Dried coriander
- 1 ts Oregano
- 1 tb Sugar or honey -- optional
- Salt and pepper -- to taste
- 1/4 c Fresh parsley -- chopped
- 2 Anaheim chili pepper -- Chopped

Instructions:

Saute the onions, bell peppers, and anaheims in the oil for a few minutes then add the chicken broth and saute until the broth is about gone. Add the habaneros (I roasted mine first), the diced tomatoes (okay, I added the extra two cans to cut the heat down a bit, so if you want it super hot you can eliminate the cans or a couple of the habaneros), lime and lemon juices, coriander, oregano, sugar, salt and pepper. Simmer for 20 or 30 minutes and add the parsley and simmer a few more minutes.

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Hot Salsa

Ingredients:

- 3 md Tomatoes
- 3 To 4 jalapeno peppers
- Onion -- your choice
- Oregano -- dash
- Salt and pepper as you like

Instructions:

In saucepan
blender with
salsa chun

put in
prefer your

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Apple Berry Salsa with Cinnamon Chips

Ingredients:

Chips:

2 10-inch flour tortillas

Water

1 tb Sugar

1 ts Cinnamon

Salsa:

2 md Gran

Peel/core/c

1 c Strawb

Sliced

1 Kiwi -- pe

1 sm Orang

2 tb Brown sugar

2 tb Apple jelly

Instructions:

Preheat oven to 475. Lightly brush one side of tortillas with water. Combine cinnamon and sugar, sprinkle over tortillas. Cut each tortilla into 8 wedges. Place wedges on a stone or cookie sheet. Bake 5 - 7 minutes or until golden brown. Remove to cooling rack. While tortillas are baking, zest orange (about 2 tbsp.) and juice orange (about 1/4 cup). Combine prepared fruit, orange zest, orange juice, brown sugar and apple jelly. Serve fruit salsa with cinnamon chips.

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Original Mexican Salsa Recipe

2 Jitomates (2 tomatoes)
1/2 cebolla (1/2 an onion)
1 diente de ajo (1 clove garlic)
chile serrano al gusto (chopped fresh chilli) 1tsp for mild 4 for freaking hot.

Peel the to
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hour.

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Spicy Jalapeno Salsa

- 6 jalapenos, stems/ seeds removed, chopped
- 6 tomatoes, skins and seeds removed , chopped
- 1 tsp Salt
- 1/2 White onion ,chopped
- 1/2 Cup Ci
- 2 Cloves g
- 1 red pepp
- 1 green pe
- 1 cucumbe

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Mix 10z of the vegetable garnish. Mix well and then place in an airtight container over night before using.



Hot Salsa

- 1 Red onion diced fine
- 1 Red pepper diced fine
- 6 Red chilli's chopped
- 1 tsp dry chilli powder
- 2 cloves garlic crushed
- 1 tsp Salt
- 6 tomatoes
- 1 tsp Cumin
- zest and juice of 1 lime
- 2 tsp of bro

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To make the salsa, chop all the ingredients, store covered in the fridge for 24 hours stirring occasionally.



Guadalajara Salsa

- 1 lb ripe tomatoes, seeded and roughly chopped
- 2 c spicy vegetable juice
- 1/2 c chili sauce
- 1 1/2 tb fresh lime juice
- 1/2 c green onions
- 1 medium avocado
- 1 c diced jalapeno
- 1 c fresh corn
- 1/8 ts salt
- fresh ground pepper
- 1/2 c cilantro

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To make the guadalajara salsa In a blender, puree tomatoes, vegetable juice, chili sauce and lime juice until smooth. Pour into a large bowl. Stir in onions, avocado, jicama, corn, salt and pepper. Chill the guadalajara salsa for at least 2 hours.



Carrot Salsa

- 1/2 - cup baby carrots, diced
- 1 – tablesp
- 1 – tablesp
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- 1 – green c
- 1 – tablesp
- 1/8 – teasp
- 1/2 - teaspoon fresh ground pepper

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In a glass-mixing bowl, you want to combine carrots, red onion, red and yellow bell pepper, cilantro, green chile, lemon juice, salt, and pepper.
Cover with plastic wrap and place in refrigerator for 30 minutes.



Pico de Gallo

Servings: about 4 cups

- 2 large vine tomatoes
- 1/2 large onion
- 1/3 cup finely chopped cilantro
- 4 large radishes
- 2 jalapeños
- 2 tablespoons lime juice
- 1 garlic clove
- 3/4 teaspoon coarse salt

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Combine all of the ingredients in a bowl and serve.
The Pico de Gallo can be refrigerated overnight.



Chipotle Salsa

Servings: about 2 Cups

- 6 small tomatillos, husked
- 5 large garlic cloves
- 4 plum tomatoes
- 1/4 large onion
- 3 canned chipotle chiles in adobo, seeded and finely chopped, with 2 teaspoons of the adobo sauce
- 3 tablespoons finely chopped fresh cilantro
- Coarse salt
- 1/2 teaspoon sugar

Heat a large cast-iron skillet. When it is very hot, add the tomatillos, garlic cloves, tomatoes and onion and cook over low heat, turning frequently, until blackened in spots and

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pulse until

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Chipotle Pepper Sauce.

Makes about 2 1/2 cups

- 1 medium red bell pepper
- 1/2 cup diced pineapple (1/2 inch)
- 1/2 cup diced mango (1/2 inch)
- 1/2 cup diced papaya (1/2 inch)
- 1 small starfruit, sliced 1/4 inch thick
- 1 medium jalapeño chile, seeded and minced
- 1/4 cup fresh lemon juice
- 2 tablespoons fresh lime juice
- Salt and freshly ground white pepper
- 2 tablespoons minced fresh cilantro

The salsa
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Roast the
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seeds. Fin

Combine all the ingredients except the cilantro in a medium bowl. Stir in the cilantro and serve chilled or at room temperature.

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Ultimate Nightmare Salsa

- 20 Roma tomatoes
- 10 cloves of roasted garlic
- 1 large onion
- 1 green pepper
- 6 chiles de Habanero
- 1/4 cup honey
- 2 teaspoons cilantro
- 2 tablespoons fresh basil
- 1 tablespoon kosher salt
- 2 teaspoons white pepper

Cut 10 roma
Chop the t
Take the r
Combine th
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House Salsa

- 1 bunch green onions, trimmed, cut into 1-inch pieces, and/or 1/3 cup red onion, chopped
- 3 cloves garlic
- 1/4 cup coarsely chopped fresh cilantro leaves
- A 4-ounce can chopped green chiles
- A 28-ounce can tomatoes, with juice (or better yet, about 2 cups chopped fresh vine-ripened tomatoes, in season)
- Juice of 1 lime
- 1 tablespoon olive oil
- 1 teaspoon seasoned salt or Cajun seasoning blend

Additional
name your



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Using a food processor, pulse a few times to combine the remaining ingredients to a consistency

and pulse a few times to combine the remaining ingredients to a traditional

"soupy" salsa, stir in 1/4 cup ice water at serving time. Adding ice water to cool the salsa is preferable to refrigerating it, since that changes its flavor and texture for the worse. Makes about 1 1/2 to 2 cups.



Corn and Tomato Salsa

- 1 cup fresh corn kernels (from 2 small ears) or frozen, thawed
- 1 large tomato, seeded, chopped
- 2/3 cup chopped red onion
- 1/2 cup chopped fresh cilantro
- 2 tablespoons olive oil
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon ground cumin
- 1/2 to 1 jalapeño chili, seeded, minced
- 1 avocado
- Fresh cilantro
- Mix all ingredients
- Plum Chile

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Roasted Chicken Legs with Plum Chile Salsa.

- 1 pound ripe purple or red plums (about 4 large), diced (about 3 cups)
- 1/3 cup minced red onion
- 1/2 cup finely chopped fresh cilantro
- 1/4 cup finely chopped fresh mint leaves
- 1 teaspoon minced seeded fresh jalapeño (wear rubber gloves)
- 1 tablespoon fresh lime juice
- 2 teaspoons sugar, or to taste

In a bowl, s
pepper to t

Salt and

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Pineapple-Apricot Salsa

- 1 cup finely chopped peeled cored fresh pineapple
- ½ cup finely chopped red onion
- ½ cup apricot-pineapple preserves
- ¼ cup chopped fresh cilantro
- 2 tablespoons fresh lime juice
- 1-½ tablespoons minced seeded jalapeño chili

Toss all ingredients together and refrigerate for one day ahead. Cook

one day

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10 Years To Find Salsa

Ingredients

- 20 each Tomatoes - Roma
- 1 can Whole Peeled Tomatoes - Large Can
- 1 bunch Fresh Cilantro - Leaves Only
- 1 tbs Garlic Salt
- 1 tsp Cumin
- 3 each Jalapenos
- 1 each Half Onion
- 1 each Fresh Lime
- 1 each Large Onion
- 1 pkg Sazon

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Directions For Making 10 Years To Find Salsa:

It took me about 10 years to perfect this recipe. I'm often told that I should market it. You must consume this within 24 hours after preparation because fresh ingredients will become bitter. ENJOY!

In blender - add tomatoes, cilantro, peppers, garlic salt, lime juice, seasoning.....everything except the onions. Blend together at low speed. Pour into large bowl. Dice onions separately with a sharp knife, do not use blender. Add diced onions to mixture. Chill and serve with tortilla chips.

Note: If mixture is too thick add a little tomato juice or water. If too thin, a small can of crushed tomatoes or tomato sauce works fine.



SCARY SALSA

Ingredients

5 RED TOMATOES 5 GREEN TOMATOES 1 HABANARO PEPPER 1 LARGE HUNGARIAN WAX HOT PEPPER 2 CHILLIE PEPPERS 2 HALIPINO PEPPERS.. THE FLAVOR OF EACH MAKES THIS THE BEST SALSA. 2 CLOVES OF GARLIC 1 TLBS SALT 1 TLBS SUGAR. 2/3 CUP OF WATER.....PREPARE TOMATOES AS IF YOU WERE CANNING THEM. CORE AND SKIN...

Directions For Making SCARYLARRY SALSA:

COOK ALL TOGETHER AFTER BEING BLENDED FOR 1 HOUR ON LOW HEAT CHILL AND ENJOY ITS HOT BUT IRRESISTABLE ENJOY ALL

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Negetive Salsa

7 hot pepers
3 hot onions
little chop pepers whit lots an lots of hot salsa
an put it in the grinder and there you gow you got negiteve salsa.

Directions For Making negetive salsa:
well i dont now what this means but what the heack ill try!
well when you tace this salsa your mine is in like a diferent world you feal like drinking whater all day.

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Basic Salsa with Any Kind of Dry Chiles

Yield: 4 servings

- 6 lg Chiles dry (morita or mulato
Or guajillo or any kind) if
The chiles are littles like
Jalapeños or serranos, use
15 chiles.
- 1/2 md Onion
- 1/4 c Vinegar
- 1 sm Clove of garlic
- Salt
- Vegetable oil

The kind of chiles that you use determine the final flavor, you can experiment with different kinds or mixing the different kinds of chiles. B chiles.

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Fresh Tomato Salsa

Yield: 3 cups

- 3 md Tomatoes, seeded, chopped,
(about 3 cups)
- 1/2 c Sliced green onions (w/tops)
- 1/2 c Chopped green bell pepper
- 2 tb To 3 tb lime juice
- 2 tb Snipped fresh cilantro
- 1 tb Finely chopped jalepeno
- 1 ts Finely chopped galic,
(about 3 cloves)
- 1/2 ts Salt

Mix all in

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Watermelon Salsa

Ingredients:

- 1 Watermelon
- 1 bn Cilantro
- 1 c Balsamic Vinegar
- 1 Red Onion

Instructions:

Halve the watermelon, scoop out meat. Seed (this took forever!) cut up into presentable pieces, not too big. Save one of the halves to serve the salsa in. Reserve some of the watermelon juice. Chop cilantro (watch out for stems!) Chop onion. Amounts will depend on size of the watermelon.

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White Salsa

Ingredients:

- 1 c Mayonnaise
- 1 c Sour cream
- 3 Limes, juice only
- 1-1/2 c Chopped cilantro
- 4 Cloves garlic, minced
- 1-1/2 c Chopped scallions
- 1 cn (15 oz) sliced black olives
- 1/2 ts Tabasco

Instructions:

Mix and refrigerate. Let flavors marry for at least 4 hours

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Adobo Herb Salsa

INGREDIENTS:

- * 1 (28 ounce) can diced tomatoes
- * 1 green bell pepper, diced
- * 1/4 cup minced red onion
- * 1/4 cup minced fresh cilantro
- * 1 tablespoon adobo sauce from canned chipotle peppers
- * 1 tablespoon chopped fresh tarragon
- * 1/2 teaspoon salt
- * 2 tablespoons balsamic vinegar

DIRECTIONS:

In a bowl, combine tomatoes, green bell pepper, red onion, cilantro, adobo sauce, tarragon, salt, and balsamic vinegar. Season to taste.

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Artichoke Salsa

INGREDIENTS:

- 1 (6.5 ounce) jar marinated artichoke hearts, drained and chopped
- 3 roma (plum) tomatoes, chopped
- 2 tablespoons chopped red onion
- 1/4 cup chopped black olives
- 1 tablespoon chopped garlic
- 2 tablespoons chopped fresh basil
- salt and pepper to taste

DIRECTIONS:

In a medium bowl, combine all ingredients and season with salt and pepper. Serve chilled.

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salt, and



Beef and Salsa Dip

INGREDIENTS:

- * 1 pound ground beef
- * 1 (16 ounce) jar salsa
- * 1 (8 ounce) container sour cream
- * 1/2 head iceberg lettuce - rinsed, dried, and shredded
- * 1/2 pound shredded Cheddar cheese

DIRECTIONS:

Place ground beef in a skillet and cook over medium heat until browned. Drain off excess fat. Pat cooked beef with paper towels. When meat is cooled, mix with sour cream, and

rain off
y over sour

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Black Bean Salsa

INGREDIENTS:

- * 3 (15 ounce) cans black beans, drained and rinsed
- * 1 (11 ounce) can Mexican-style corn, drained
- * 2 (10 ounce) cans diced tomatoes with green chile peppers, partially drained
- * 2 tomatoes, diced
- * 2 bunches green onions, chopped
- * cilantro leaves, for garnish

DIRECTIONS:

1. In a large bowl, combine the black beans, corn, tomatoes, green chile peppers, and green onions. Chill in the refrigerator for 1 hour.

h green
ro leaves.

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Black Beans con Jalapeno

INGREDIENTS:

- * 1 (15 ounce) can white hominy, drained
- * 1 (15 ounce) can black beans, rinsed and drained
- * 1 cup diced white onion
- * 1 cup diced green bell pepper
- * 1 cup diced red bell pepper
- * 1 cup diced green onions with tops
- * 1/4 cup
- * 1 (24 c
- * 2 table
- * 1 table
- * 2 table
- * 1/2 cup

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DIRECTIONS:

1. In a large bowl, gently stir together the hominy, black beans, onion, green and red peppers, green onion, jalapeno, picante sauce, cumin, salt, sugar and cilantro. Refrigerate at least an hour before serving. Serve with tortilla chips on a bed of lettuce.



Black-Eyed Pea Salsa

INGREDIENTS:

- * 1 cup white rice
- * 2 cups water
- * 2 (15.5 ounce) cans black-eyed peas, drained and rinsed
- * 1 (10 c

DIRECTIO

Bring a sm
minutes or
In a large s
until it is heated through.



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cook 20
medium heat



Citrus Salsa

INGREDIENTS:

- * 4 roma tomatoes
- * 2 large oranges, peeled and diced
- * 1 large Vidalia onion, peeled and chopped
- * 2 jalapenos
- * 2 table
- * 1/4 cup
- * 3 (1 gr
- * 1 table
- * 1 teas

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DIRECTIONS:

Bring small saucepan of water to a boil. Blanch tomatoes for 30 seconds, and then rinse with cold water. Peel and chop tomatoes.

Place all ingredients in a large bowl and stir until mixed thoroughly. Allow to stand at room temperature for one hour. Mix and serve. Refrigerate any unused salsa.



Corn and Bean Salsa with Avocado

INGREDIENTS:

- 1 (16 ounce) package Cascadian Farm® frozen organic sweet corn, thawed and drained
- 1 (14.5 ounce) can Muir Glen® organic diced tomatoes, drained
- 1 (15 ounce) can black beans, rinsed and drained
- 1 avocado, pitted, peeled and chopped
- 1/2 cup chopped red onions
- 1 clove garlic, finely chopped
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons red wine vinegar
- 1 tablespoon vegetable oil
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1/4 teas

DIRECTIONS:

Stir together
Refrigerate

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Cucumber Salsa

INGREDIENTS:

- 2 cucumbers - peeled, seeded and chopped
- 1 cup sour cream
- 1 cup plain yogurt
- 1/4 cup chopped fresh parsley
- 1/4 cup chopped fresh cilantro
- 1 teaspoon ground cumin
- 1/2 teaspoon salt

DIRECTIONS:

In a medium bowl combine the cucumber, sour cream, yogurt, parsley, cilantro, cumin and salt. Mix well. C

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Eggplant Salsa and Homemade Pita Chips

INGREDIENTS:

- 4 medium eggplants
- 1 large red bell pepper, halved and seeded
- 4 large tomatoes, seeded and diced
- 1 clove chopped fresh garlic
- 1 lime, juiced
- salt and pepper to taste
- 1/4 cup chopped fresh cilantro
- 1/4 cup olive oil
- 1 (10 ounce) package pita bread rounds
- 1/4 cup butter, melted

DIRECTIONS:

Preheat the oven to 300 degrees F (150 degrees C). Place the eggplants, bell pepper, and tomatoes on a baking sheet. Bake for about 20 minutes. Remove from the oven, and place the vegetables in a large bowl. Loosen the skin of the eggplants.

Transfer to a large bowl.

Place the tomatoes, and garlic in to the bowl with the roasted vegetables, and season with salt, pepper and cilantro. Mix until well blended. Set aside.

Set the oven to 300 degrees F (150 degrees C).

Peel apart the pita breads into two thin circles. You may cut off the edges to make it easier. Brush melted butter onto what used to be the inside, and stack together. Cut into strips, then cut across at a diagonal to make diamond shapes. If you have kitchen scissors, it will be easy. Place them on a baking sheet.

Bake the pita chips for 5 to 10 minutes in the preheated oven, until lightly toasted. Stir occasionally if they overlap.

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ts, and
.
m the oven,
5 minutes to
pepper.



Fresco Salsa

INGREDIENTS:

- 6 roma (plum) tomatoes, diced
- 1 sweet onion, diced
- 1 medium red bell pepper, diced
- 1 medium yellow bell pepper, diced
- 1 bunch cilantro, finely minced
- 1 lime, juiced
- 1 teaspoon salt, or to taste

DIRECTIONS:

In a bowl, m
salt. Cover

juice, and

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Fresh Apple Salsa

INGREDIENTS:

- 2 tart apples, cored and cubed
- 4 tablespoons lime juice
- 1 fresh jalapeno pepper, seeded and sliced
- 1 fresh Anaheim chile, seeded and sliced
- 1/2 medium onion, finely chopped
- 2 tablespoons coarsely chopped fresh cilantro
- 1/2 cup chopped walnuts, lightly toasted
- 2 tablespoons fresh ginger, peeled and thinly sliced
- 1/4 teaspoon salt

DIRECTIONS:

In a large bowl, combine the apples, lime juice, jalapeno, Anaheim chile, onion, cilantro, walnuts, ginger, and salt.

Stir in the walnuts. Stir

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Fresh California Salsa

INGREDIENTS:

- 4 large tomatoes, diced
- 1/2 large onion, minced
- 3 cloves garlic, chopped
- 2/3 cup chopped fresh cilantro
- 1 jalapeno pepper, seeded and minced
- 2 tablespoons fresh lime juice
- salt to taste

DIRECTIONS:

In a small bowl, combine 2 tablespoons of lime juice, 1 jalapeno pepper, and 1/2 cup of salt.

Jalapenos 2
Jalapeno
too hot to

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Garden Tomato Salsa

INGREDIENTS:

- 1/2 sweet onion, chopped
- 1/2 green bell pepper, coarsely chopped
- 1/4 cup fresh cilantro
- 5 slices pickled jalapeno peppers, or to taste
- 6 fresh tomatoes, quartered
- 2 teaspoons olive oil
- 2 teaspoons red wine vinegar
- 1/2 lime
- 1/8 teas

DIRECTIO

Place onid
chopped. A

Transfer to a bowl with a tight-fitting lid.

In a separate bowl, whisk together olive oil, red wine vinegar, lime juice, and salt.
Pour dressing over tomatoes, and stir well. Cover, and refrigerate for at least 1 hour.

until finely
opped.

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Gator Salsa

INGREDIENTS:

- 10 pounds ripe tomatoes
- 2 1/2 pounds green bell peppers, diced
- 12 jalapeno peppers, seeded and minced
- 3 habanero peppers, seeded and minced
- 1 pound green chile peppers, diced
- 1 1/2 pounds onions, chopped
- 6 cloves
- 4 tables
- 4 tables
- 4 tables

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DIRECTIO

Bring a large saucepan filled 2/3 full with water to boil. Blanch tomatoes. Drain and rinse with cold water. Peel and chop.

Place tomatoes in a large saucepan with enough water to cover. Bring to a boil and reduce heat to simmer.

In a separate large saucepan, bring approximately 2 quarts lightly salted water to boil. Place green bell peppers, jalapeno peppers, habanero chile peppers, green chile peppers, onions and garlic in the boiling water. Cook until tender, about 15 minutes.

Drain vegetables and stir into saucepan with tomatoes. Mix in white sugar, ground black pepper and chopped fresh cilantro. Simmer 15 to 20 minutes, stirring occasionally. Stir in more water if necessary to attain desired consistency.

Transfer the finished salsa to sterile containers, and store in the refrigerator until serving.



Green Salsa

INGREDIENTS:

- 8 tomatillos, husked
- 3 shallots
- 2 cloves garlic, peeled
- 1 (4 ounce) can chopped green chile peppers
- 1/4 cup chopped fresh cilantro
- 1 fresh jalapeno pepper, seeded
- salt to taste

DIRECTIONS:

In a food processor, pulse shallots, jalapeno pepper and garlic until finely chopped. Add tomatillos, cilantro and green chile peppers. Pulse until desired consistency is reached. Season with salt to taste.

jalapeno
processor until

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Jalapeno Mango Salsa with Vanilla and Lime

INGREDIENTS:

- 1 mango, peeled and finely chopped
- 1 kiwi, peeled and finely chopped
- 2 green onions, thinly sliced
- 1 jalapeno pepper, seeded and minced
- 1 tablespoon sugar
- 2 teasp
- 1 teasp

DIRECTIO

Combine
Serve wi

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Jersey Summer Salsa

INGREDIENTS:

- 2 ears fresh corn, husked
- 1 large fresh tomato, chopped
- 1 large fresh peach, pitted and chopped
- 1 red onion, chopped
- 6 pepperoncini peppers
- 1 tablespoon garlic salt

DIRECTIONS:

Bring a large pot of water to a boil. Add the corn, and cook for 10 minutes. Drain corn, cool, and cut kernels from cob. In a food processor, pulse the tomato, peach, red onion, pepperoncini peppers, green chile pepper, and garlic salt until chunky. Transfer to a bowl, and mix in the corn.

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Jill's Salsa

INGREDIENTS:

- 1 bunch fresh cilantro leaves
- 1 clove garlic
- 2 fresh jalapeno peppers
- 1 (28 oz) can tomatoes
- 1 teasp cumin
- 4 green onions
- 1/2 lime juice
- 1 teasp olive oil

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DIRECTIONS:

1. In a food processor, finely chop the cilantro, garlic, and jalapenos. Place the tomatoes and cumin in the food processor. Coarsely chop the tomatoes. Transfer the mixture to a bowl. Mix in the green onions, lime juice, and olive oil.



Kiwi Fruit Salsa

INGREDIENTS:

- 1 cup balsamic vinegar
- 1 Spanish onion, finely chopped
- 1 banana
- 2 oranges
- 4 kiwis,
- 1 serrano

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DIRECTIO

Heat 1/2 balsamic vinegar in a medium saucepan over medium high heat. Slowly cook and stir onion until soft. Stir in banana. Use remaining balsamic vinegar as needed to keep the mixture moist. Stir in oranges, kiwis and serrano pepper. Cook and stir until all ingredients are soft.



Raspberry Salsa

INGREDIENTS:

- 2 cups fresh raspberries
- 1/4 cup chopped sweet onion
- 3 teasp
- 1 clove
- 1/4 cup
- 1/2 teas
- 3 tables

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DIRECTIO

In a medium bowl, mix together raspberries, sweet onion, jalapeno chile peppers, garlic, cilantro, white sugar and lime juice. Cover and chill in the refrigerator at least 1 hour before serving.



Roasted Tomatillo and Garlic Salsa

INGREDIENTS:

- 1 pound fresh tomatillos, husks removed
- 1 head garlic cloves, separated and peeled
- 3 fresh jalapenos
- 1 bunch cilantro
- 1/2 cup lime juice
- salt and pepper to taste

DIRECTIONS:

Preheat the oven's broiler. Arrange the whole cloves of garlic, tomatillos, and jalapenos on a baking sheet. Place under the broiler, and cook for a few minutes. Remove garlic cloves first, as soon as they are toasted, to avoid developing a bitter flavor. Continue to roast jalapenos and tomatillos until evenly charred, turning occasionally. Set aside to cool. Don't remove the charred parts of the tomatillos or the peppers. They add a really nice flavor. Place peppers and tomatillos in a blender with the garlic and cilantro. Add a little water to the mixture if necessary to facilitate blending. Season with salt and pepper to taste. Refrigerate until serving.

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Roasted Tomato Salsa I

INGREDIENTS:

- 12 roma (plum) tomatoes
- 2 cloves garlic, unpeeled
- 1 small onion
- 1 jalapeno chile pepper
- 1 1/2 tablespoons olive oil
- 1 teaspoon salt
- 1/4 teaspoon cumin
- 3 tablespoons lime juice
- 1/4 cup fresh cilantro leaves

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DIRECTIONS:

Preheat the broiler.

In a medium baking dish, place roma (plum) tomatoes, garlic, onion and jalapeno chile pepper. Drizzle with olive oil.

Checking often, broil 5 to 10 minutes, or until outsides of vegetables are charred.

Remove vegetables from heat. Remove and discard tomato cores, jalapeno stem and garlic skins.

In a food processor, coarsely chop the charred vegetables. Transfer to a medium bowl and mix in cumin, salt, lime juice and cilantro.



Roasted Tomato Salsa II

INGREDIENTS:

- 3 tomatoes, cut into wedges
- 5 cloves
- 1 onion
- 1 cup w
- 1/4 teas
- 1 dash
- 1 teasp
- 1 teasp

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DIRECTIONS:

Preheat the broiler.

On a medium baking sheet, arrange tomatoes, garlic and onion. Place under the broiler. Checking frequently, heat 15 minutes, or until vegetables are charred. Remove from heat and allow to cool approximately 10 minutes.

Place charred vegetables in a blender or food processor with the water and blend until smooth. Stir in ground black pepper, hot pepper sauce, salt and hot chile sauce. Refrigerate the mixture until serving.



Salsa Ninety Nine (Mild)

INGREDIENTS:

- 24 pounds tomatoes
- 1 (12 ounce) can tomato paste
- 1/2 bunch cilantro
- 16 jalapeno chile peppers
- 2 medium heads garlic
- 6 large green bell peppers, chopped
- 6 large onions, chopped
- 9 tablespoons salt
- 1 cup distilled white vinegar
- 1/2 cup brown sugar
- 3/4 cup cornstarch
- 1/2 cup

DIRECTIONS:

Core and p
food mill. C

In a large p
reduced by 1/3.

In a blender or food processor, puree cilantro, jalapeno, garlic and 1/2 cup of the tomato liquid from the large pot. Slowly stir this mixture into the pot.

Bring the contents of the pot to a boil while mixing in the green peppers, onions, chopped tomatoes, salt, vinegar and brown sugar. In a small bowl, dissolve the cornstarch in water. Add the cornstarch mixture to the pot. Stirring continually, boil the mixture until all the vegetable are soft -- about 30 minutes. Allow the mixture to cool, and place it in sterile containers.

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through a
the liquid is



Simple Garlic Salsa

INGREDIENTS:

- 1 (14.5 ounce) can diced tomatoes, drained
- 1/2 cup olive oil
- 1 tablespoon minced garlic
- 1 tablespoon chopped fresh parsley
- 1 pinch salt
- 1 pinch ground black pepper

DIRECTIONS:

In a medium glass bowl, mix together tomatoes, oil, garlic, parsley, salt and pepper. Cover, and refrigerate overnight, allowing the flavors to 'mix and mingle'.

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Simple Texas Salsa

INGREDIENTS:

- 3 tablespoons chopped fresh chives
- 1/2 bunch fresh cilantro
- 2 cloves garlic, chopped
- 2 (14 ounce) cans stewed tomatoes
- 2 serrano chilis, seeded and chopped
- salt and pepper to taste

DIRECTIONS:

Combine chives, cilantro, garlic, tomatoes, peppers, salt and pepper to taste in an electric blender. Pulse until the salsa is to your desired consistency.

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Southwestern Cactus Salad

INGREDIENTS:

- 1 (16 ounce) jar nopales - drained, rinsed, and dried
- 2 cups chopped tomatoes
- 1/2 cup diced onion
- 5 jalapeno peppers, seeded and minced
- 1/2 cup fresh cilantro leaves
- 2 lemons
- 1/2 teaspoon garlic salt (optional)

DIRECTIONS:

In a medium bowl,
Squeeze the juice from the lemons.
Sprinkle with the garlic salt.

Mix in the cilantro.
Let the salad rest for at least 1 hour.

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Spicy Bean Salsa

INGREDIENTS:

- 1 (15 ounce) can black-eyed peas
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (15 ounce) can whole kernel corn, drained
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1 (4 ounce) can diced jalapeno peppers
- 1 (14.5 ounce) can diced tomatoes, drained
- 1 cup l...
- 1/2 teas...

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In a mediu...
jalapeno p...
Cover, and refrigerate overnight to blend flavors.

pper,
alt; mix well.



Spicy Salsa

INGREDIENTS:

- 4 cups chopped tomatoes
- 2 cups green bell pepper, chopped
- 3/4 cup chopped onion
- 1 cup jalapeno pepper
- 1 1/2 teaspoons salt
- 1/2 teaspoon minced garlic
- 1 1/4 cups cider vinegar

DIRECTIONS:

Place tomatoes in a large bowl.
Bring mixture to a boil and
simmer, then...

in a pot
salsa

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Super Summer Salsa

INGREDIENTS:

- 2 (10 ounce) cans sweet white corn
- 1 (14.5 ounce) can black beans
- 1/2 red onion, chopped
- 1 red pepper, chopped
- 1/2 cup sugar
- 1/2 cup rice wine vinegar
- salt to taste

DIRECTIONS:

In a large bowl
and season

the vinegar,

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Tomato Salsa without Onions

- 4 to 5 cups diced tomatoes
- 1 cup diced red onion
- 1/4 cup diced white onion
- 2 tablespoons minced garlic
- 1 green bell pepper, diced
- 1/2 each of red, yellow, gold, and orange bell peppers, diced
- 4 to 5 jalapenos, diced
- 2 tablespoons cilantro, chopped
- juice of 1/2 lime
- juice of 1/2 lemon
- 1/2 teaspoon freshly ground pepper
- 1/2 teaspoon celery salt
- 1 to 2 (8-ounce) cans tomato sauce (optional)
- salt

In a bowl, combine all ingredients. Serve

- Adding the
salsa -- De
- * 1 cup o
 - * 1/2 tea
 - * 1 teasp
 - * 2 table

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DIRECTIONS:

1. Preheat the broiler.
2. Place poblano pepper and garlic cloves on a medium baking sheet. Turning pepper frequently, broil at maximum distance from heat until browned, about 15 minutes.
3. In a food processor, place roasted pepper, roasted garlic, tomatoes, cilantro, cumin, chili powder and lime juice. Process using pulse setting until an evenly chunky texture is obtained. Chill until serving.



It's not dead yet Hot Salsa

Ingredient

- 5 whole habaneros -- seeded
- 10 whole tomatillos -- husked and rinsed
- 2 whole Vidalia onions -- skinned
- 6 whole sweet red peppers -- seeded
- 2 whole smoked habaneros
- 3 whole chipotle peppers
- 1 Tablespoon cumin
- 2 ounces balsamic vinegar

Process ingredients in a blender individually in order listed until you reach the desired consistency.
Smoked Habaneros
and Chopped Onions
blender and mix well.
Drizzle balsamic vinegar

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1st 75th Ranger Salsa (Quick and Easy)

- 1 large tomato diced
- 1 very large onion or 2 jumbo vidalias diced
- 1 bunch of cilantro
- 2 cans of enchilada sauce
- OR
- 1 pack of dry enchilada sauce mix (follow the instructions on the pack to make)
- 1 can tomato paste (for the enchilada sauce mix)
- 2 14 oz cans of Mexican stewed tomatoes diced
- 2 4 oz cans of chopped green chilies
- Jane's Crazy Mixed Up Salt brand salt to taste

Optional for hotter salsa:

- hot salsa
- finely diced
- hotter
- Leave the
- Hottest
- Use diced
- Nobody else
- no, this do

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Leave the seeds in when dicing the habeneros or bonnets

Prepare the enchilada sauce according to the instructions on the packet. Wash the cilantro and remove the stems from the cilantro. Run the cilantro leaves through a kitchen copper. Dice everything else and dump it in a large bowl. Salt to taste. Best with good salted corn tortilla chips.

Pepper Antidote: works on fingers and mouths. Very strongly recommended for use after dicing jalapenos, habeneros or scotch bonnets even if your fingers aren't burning. A glass of water and baking soda shaken not stirred. Gargle to put out a fiery mouth. Dip fingers and hands in to remove pepper acid from hands.



Ancho Salsa

Ingredient

- 4 ancho Chiles -- dried
- 1 cup orange juice
- 2 red peppers -- roasted and peeled
- 1 clove garlic
- 1 teaspoon Salt

Soak ancho peppers in hot water for 15 minutes. Place ancho peppers, orange juice, bell peppers, garlic and salt in food processor and process for 2 minutes. Serve over grilled chicken or fish. May be served with chips.

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Apple Habanero Salsa

2 Apples (they were smallish, with crisp flesh)
2 habanero chilies, washed and de-seeded
About half a red onion
Fresh cilantro
lime
Salt

Dice the apples into fairly small pieces. Run the habaneros, onion, a little lime zest, and cilantro through the food processor, with lime juice. Toss this with the apple pieces, and more lime juice to get the right consistency. Salt to taste.

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Apple Salsa

- 2 Granny Smith apples, peeled, cored and finely chopped
- 1 can (4 ounces) chopped green chilies
- 1/4 cup lemon juice
- 3 tablespoons finely chopped fresh cilantro
- 1 clove garlic, minced
- 1 teaspoon dried oregano leaves, crushed
- 1/2 teaspoon salt

Combine apples, chilies, lemon juice, cilantro, garlic, oregano and salt in medium bowl; mix well.

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Apple, Green Onion and Jalapeno Salsa

- 1 1/2 pounds Fuji apples (about 3 large), peeled, halved, cored
- 1/2 cup minced green onions
- 2 tablespoons minced seeded jalapeño chiles
- 1/2 cup fresh lemon juice
- 2 tablespoons honey
- 4 teaspoons (packed) finely grated lemon peel

Coarsely g
to drain off
onions and
blend; mix
(Can be m

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Makes about 3 cups.



Authentic Mexican Salsa

1 small can diced tomatoes (or fresh)
1/2 cup chopped green onions
1/4 cup cilantro
3-4 serrano chilies
salt, pepper, garlic to taste

Put all items in blender and chop for 30-60 seconds. Pour into jar and refrigerate

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Double Flush Salsa

Ingredients:

- 3 lbs Roma tomatoes, seeded and chopped coarsely
- 1/4 lb jalapeno peppers, seeded and chopped finely
- 3/4 lb Maui onions, chopped finely
- 3 bunches cilantro, remove stems and chop finely
- 2 tsp dry granulated garlic
- 1/8 tsp gre
- 1/8 tsp Tab
- 2 Tbsp We
- 3 Tbsp red
- 2 Tbsp lim
- 1/2 tsp bla
- 1 Tbsp gar
- Pinch MSG
- 1 Med avocado, peeled, seeded and diced medium

Instructions:

Gently mix all of the above ingredients together except for the avocado, When ready to serve: add avocado, adjust salt, add more heat (Tabasco) to taste.

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Back End Up Front Salsa

Ingredients:

- 3 Long Green anahiem Peppers (use pepper & seeds-take out pod)
- 2 Fresh Yellow Peppers (remove seeds & mince)
- 2 jalapeno Peppers
- 1 serrano Pepper

- 6 or more l
- 2 Green O
- 1 Clove ga

Instructions:

Chop and

Add:

- 3/4 avocado
- 1 TBS Rice vinegar
- 1 TBS Fresh lime juice
- 1 tsp Sugar
- 1 tsp Olive oil
- 1/4 to 1/2 Cup Minced Fresh cilantro to taste

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World Championship Salsa

Ingredients:

- 10-12 firm tomatoes, diced
- 1 medium onion, diced
- 1 small can diced green chilies
- 6 medium cloves garlic
- 3 jalapeno chili peppers
- 1 habanero
- cilantro to taste
- Salt & Pepper

Instructions:

Mix all ingredients

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Blackeyed Pea Salsa

- 2 medium tomatoes, seeded and chopped
- 1 (15 ounce) can black-eyed peas, rinsed and drained
- 1 medium green pepper, chopped
- 1/2 cup sliced onion
- 1/2 cup sliced jalapeno
- 2 tablespoons lime juice
- 1 jalapeno pepper, seeded and chopped (add more if you like it hot)
- 2 cloves garlic, minced
- 1/4 teaspoon ground cumin
- 1/2 teaspoon salt
- 1 teaspoon garlic powder

Combine all ingredients and mix well. Cover and chill at least 4 hours. Serve with low fat chips.

Makes 8 Servings

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Blood Orange-Avocado Salsa

- 1 avocado -- 1/4" dice
- 2 Blood Oranges
- 2 Tbsp Red Onion -- 1/8" dice
- 2 Tbsp Scallion -- chopped fine
- 1/2 lime -- juiced
- 1 Tbsp Extra Virgin Olive Oil

Cut avocado into 1/4 inch dice. Segment oranges and add to avocado with any juice squeezed from pulp. Add red onion, scallion, lime juice and olive oil. Season to taste with salt and pepper.

Serving suggestion:

Pan-Seared

4 Salmon

Sprinkle s
(smoking)
side or un

slightly opaque in the center. Serve with potato-celery root puree and top with salsa.

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Potato-Celery Root Puree

- 2 Potatoes -- large yukon golds
- 3/4 lb. Celeriac Root (celery root)
- 3 garlic Cloves -- peeled
- 3 Tbsp Butter
- 1/8 cup Parmesan or Dry Jack Cheese
- 4 Tbsp Milk
- Salt And Pepper

Peel potatoes and cut into one inch dice. Place in 2qt saucepan. Peel celeriac and cut into 1/2 inch dice and add to potatoes. Add whole garlic cloves and cover with water. Add 1 tablespoon of salt to water. On high heat bring the water to a boil then reduce to a simmer. Cook until the potatoes are soft but not falling apart. Drain water, returning vegetables to the pan and add t
(chunks a
salt and p

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Cabbage Salsa

Makes about 2 cups

2 cups (about 8 ounces) shredded savoy cabbage
8 red radishes, diced
6 scallions, white and pale green parts only, cut into thin rounds
1 serrano or jalapeno chile, minced
1/4 cup freshly squeezed lime juice
2 tablespoons rice vinegar
2 tablespoons extra virgin olive oil
Kosher salt
Black pepper in a mill
1/4 cup minced fresh cilantro leaves

In a medium bowl, combine the cabbage, radishes, and serrano or jalapeno chile. Toss with the lime juice, rice vinegar, olive oil, salt, and pepper. Add the scallions and cilantro leaves. Toss again. Serve before serving.

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Carrot Salsa

- 1/2 cup baby carrots, diced
- 1 tablespoon red onion, diced fine
- 1 tablespoon red bell pepper, diced fine
- 1 tablespoon yellow bell pepper, diced fine
- 1 tablespoon cilantro, chopped
- 1 green chile pepper, diced fine
- 1 tablespoon fresh lemon juice
- 1/8 teaspoon salt
- 1/2 teaspoon fresh ground pepper

In a glass-
bell pepper
plastic wra

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Charred Habanero Salsa

Ingredient

- 6 each plum tomatoes -- Cut in Half
- 5 tablespoons olive oil
- 4 cloves garlic -- peeled and crushed
- 10 each Chiles, habaneros
- 1 each Onion, Red -- chopped fine
- 2 tablespoons cilantro
- 3 each limes
- pinch
- pinch

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Heat the oil in a large skillet over medium heat. Drizzle with 1/2

15 min. until the oil is hot. Meanwhile charcoal-grill the habaneros until they are blistered, turning once. (Alternatives :1. Skewer them on a fork, one by one, and hold them in the flame of a gas ring, roughly 3 min 2. Use a hot broiler for about 5-6 min., turning once.) Dice the tomatoes and mix with all the other ingredients, season. You can keep the salsa for up to 5 days in the fridge, covered. This salsa is great, mixed with plain rice or pasta.



Chi Chi's Mild Salsa

- 1 cn stewed tomatoes (14 oz.), sliced
- 2 large green onions, snipped*
- 1 large ripe tomato, cored and diced
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 ds tabasco. sauce, or to taste

Cut up stewed tomatoes and combine in saucepan with onions, fresh tomato, salt and pepper. Bring just to a boil. Put half of mixture in blender and puree. Return to saucepan. Cool and refrigerate for 2 weeks. Freeze for longer storage.

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Chili Daddy Salsa

4 to 5 cups diced tomatoes
1 cup diced red onion
1/4 cup diced white onion
2 tablespoons minced garlic
1 green bell pepper, diced
1/2 each of red, yellow, gold, and orange bell peppers, diced
4 to 5 jalapeños, diced
2 tablespoons
juice of 1/2
juice of 1/2
1/2 teaspoon
1/2 teaspoon
1 to 2 (8-oz)
salt

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In a bowl, combine all ingredients. Serve.

Adding the optional tomato sauce tightens the consistency of the salsa -- Decide for yourself if that's the way you prefer it.



Chipotle-Onion Salsa

Ingredient

- 8 Cloves garlic, chopped
- 2 Onions, chopped
- 2 chipotle Chiles, chopped
- 1 pn Ground Cloves
- 1/4 t Thyme
- 1
- 2 tb

Combine a

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Chunky Salsa

- 4 Large tomatoes, seeded, chopped
- 1 large onion, chopped
- 1/2 green pepper, chopped
- 2 large jalapeno peppers, seeded, chopped
- 1 chili (Hungarian or Anaheim) seeded, chopped
- 2 cloves garlic, minced
- 1/4 cup fresh lime juice of 1 lime
- salt, to taste

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Cowboy Salsa

Makes: 10 to 12 appetizers or 6 salad servings

- 2 tablespoons (30 mL) red wine vinegar
 - 1 1/2 to 2 teaspoons (7.5 to 10 mL) hot sauce
 - 1 1/2 teaspoons (7.5 mL) salad oil [I use olive]
 - 1 clove garlic, minced
 - 1/8 teaspoon (1 mL) pepper [sheesh, grind pepper on it until it tastes good]
 - 1 firm-ripe avocado
 - 1 can (15 oz. or 1/2 kg) black-eyed peas
 - 1 can (11 oz. or 300 g) corn kernels
 - 2/3 cup (160 mL) thinly sliced green cilantro
 - 1/2 pound (220 g) Roma tomatoes, coarsely chopped [also good with tomatillos]
 - salt
- [typically I also add a can of pitted black olives and a tablespoon of cumin]
- 1 bag (6 oz) thinly sliced

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In a large bowl, add the vinegar, hot sauce, oil, garlic, and pepper. Mix well. Add the avocado, peas, corn, onions, cilantro, and tomatoes. Mix gently to coat.

Drain and rinse peas and corn. Add peas, corn, onions, cilantro, and tomatoes to avocado; mix gently to coat. Add salt to taste. Serve pea mixture with chips as an appetizer, or add cabbage and mix to make a salad.



Crunchy Apple Salsa

Salsa

- 2 cups cored, chopped Gala apples
- 1 Anaheim chile pepper, seeded and chopped
- 1/2 cup chopped onion
- 1/4 cup lime juice
- salt and freshly ground black pepper

In medium bowl, combine apples, chile pepper, onion, lime juice, salt and pepper to taste. Cover and set aside, while preparing chicken. (If making several hours or a day ahead, refrigerate salsa.)

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Easy Salsa Verde - Avocado Dip

Two firm Haas avocados, cut into 1/4 inch chunks.
One small red/yellow/white onion chopped medium fine.
One bunch cilantro, stems removed and chopped medium fine.
One 12 oz jar medium or mild salsa verde/tomatillo salsa.

Dump it together, let set a couple of hours.

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Fiery Hot Habanero Pepper Sauce

Sauce recipe:

- 16 whole habaneros
- 1 oz onion
- 1 clove garlic
- 2 tsp sugar
- 4 Tbsp white malt vinegar (or white wine vinegar)

Blend all in
still quite r
Heat to bo
preheated
Leave the
good flavo

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Fiery Salsa

Ingredient

- 1 Lg Onion
- 8 tomatoes
- 1/2 Sm Bunch cilantro (no stems)
- 10 jalapeno peppers
- Juice of 1 lime
- Juice of 1 lemon
- 2 Tbsp Vinegar
- 1 Tsp
- 1 tsp
- 1 tsp
- 1 tsp

Dice onion
Combine th

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Five-Alarm Salsa [canned]

- 1 28-ounce can whole tomatoes, undrained
- 2 Fresh hot green chili pepper, seeded and minced
- 1/2 cup chopped canned green chili peppers
- 1/2 cup Finely chopped white or yellow onion
- 2 garlic cloves, minced
- 2 tablespoons lime juice

In a medium saucepan, bring all the ingredients to a simmer over medium-low heat. Simmer for 10 minutes. Pour into a sterilized jar and place in a water bath for 5 minutes.

Note: The fresh chiles

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After opening, stir in a cupful of minced bell peppers or thawed corn kernels. A tablespoon or so of chopped coriander leaves adds a nice fillip. Makes about 2 pints.



Four Pepper Salsa with Chips

Ingredient

- 14 1/2 oz Italian plum tomatoes -- drain
- 1 ea Med. onion -- thinly sliced
- 1/2 c Coarsely chopped celery
- 1 can 4 oz Green chilies -- drained
- 1/3 c Chopped red bell pepper
- 1/3 c
- 1/3 c
- 1/4 c
- 2 tbsp
- 1 tsp
- 1 tsp
- 1 tsp
- 1 tsp Pepper
- 1/4 c Chopped fresh cilantro
- Tortilla chips

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Combine first 13 ingredients in a processor. Finely chop using on/off turns. Transfer to bowl. Cover and chill at least 4 hours. Can be made two days ahead. Mix cilantro into salsa. Serve with chips.



Fresh Green Chili Sauce

Ingredient

- 12 Whole Chilies
- 1 Whole Chili, jalapeno
- 3 Whole tomatillos Chopped
- 1/4 Cup
- 2 Wh
- 1/2 Tea
- 4 Spr

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Roast the c
minutes in a paper bag to loosen skins, then peel them and remove stems.
Discard seeds and veins IF you want mild chili. Chop chilis coarsely.
Husk the tomatillos and parboil for 3 minutes. Then seed and chop them.
Mix together all ingredients. Taste. (have beer handy!)



Fresh Texas Salsa

Ingredient

- 7 medium tomatoes -- chopped fine
- 1 small red onion -- chopped fine
- 2
- 2
- 2 can
- 1 bun
- 1 8 oz
- 1 tabl

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Use a food chopper to chop everything up fine. Serve immediately or keep for a day in the refrigerator.



Holiday Salsa

Ingredient

- 1/2 onion -- chopped
- 1/4 teaspoon garlic -- finely chopped
- 1/4 tea
- 1
- 1
- 1 cup
- 1 16 c
- 2 tabl
- 2 tabl

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Saute onion until opaque. Add garlic and saute lightly. Add remaining ingredients and heat thoroughly.



Hot Sauce (Cayenne Pepper Hot Sauce)

1 or more pounds of cayenne peppers, (ripe are red)
canning vinegar (5% higher acid)
Large glass bowl with lid or a crock

Cut and de-seed all peppers. For hotter sauce, do not de-vein. For a more medium sauce, de-seed and devein. Chop into small pieces and place in glass bowl or crock. When all peppers have been cut, place vinegar into container until you've covered the peppers by about 1/2 inch of vinegar.

Let sit in cool place for 3 weeks; every few days, stir peppers thoroughly. At the end of 3 weeks, use a

food processor
vinegar (keep
spicy vinegar
processor
Place in glass
refrigerator
bottles even

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Island Salsa

Ingredient

- 1 Cup pineapple -- peeled and chopped
- 1 Cup mango -- peeled and chopped
- 1 Cup yellow or red bell pepper -- chopped
- 2/3 Cup kiwi fruit -- peeled and chopped
- 1/2 Cup red onion -- finely chopped
- 1/4 Cup fresh cilantro -- finely chopped
- 1 Teaspoon fresh lime juice
- 1/2 Teaspoon serrano chili with seeds -- minced
- ground white pepper

Combine a
salt.

Makes 4 c

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Jalapeno Salsa (Cooked)

Ingredient

- 1 Tbsp Olive oil
- 3/4 C jalapenos -- chopped
- 2 Cloves garlic -- minced
- 1/4 C Onion -- chopped
- 3 C Seeded,peeled -- chopped>>> tomatoes.
- 1 Tbsp Red wine vinegar
- 1 Tbsp Fresh cilantro -- chopped
- 1 tbsp



In med. siz
onion. Sau
the tomato
Add the rel

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the flavors a chance to "marry". Add salt to taste if needed. Let the salsa stand for at least 30 min. Stir well before serving.

Yield: Approx. 2 cups



Jamaican Salsa

- 2 small pineapples, peeled, cored and diced
- 4 kiwi fruit, peeled and diced
- 2 mangoes, peeled and diced
- 2 papayas, peeled and diced
- 2 cans black beans, rinsed
- 1/2 poblano chile, seeded and diced
- 1 cup vinegar
- 1/4 cup brown sugar
- 4 limes, juiced
- 1 cup cilantro

Combine all ingredients in a large bowl.
Refrigerate for 1 hour.
Makes 8 servings.

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Killer Salsa

Ingredient

- 2 packages Dried HOT peppers
- 1/2 tablespoon Salt (optional)
- 1 tablespoon Oregano
- 1 tablespoon cumin (crushed)
- 2 each Cloves garlic (3 if wanted)
- 1 cup tomato juice (can use upto 2)

Soak The
into the ble
the refriger

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Mahi Mahi With Spicy Papaya Salsa

Ingredient

- FISH-----
- 2 Ea Mahi Mahi -- steaks OR
Fish, steaks -- firm fleshed
Salt (to taste)
Pepper -- white (to taste)
- SALSA-----
- 2 Tsp Sauce -- plum
- 1 Tsp Sauce -- soy
- 1/4 C Asian pear -- chopped
diced
- 1 tsp cilantro
- 1 tsp jalapeno OR
- 1 tsp
- 1 tbs
- 1 tbs
- 1 tsp
- 1 tsp
- 1 tbs

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Papaya -- sliced into a fan shape for garnish
Kiwi, peeled -- sliced into coins for a garnish

Mahi Mahi:

Season the fish with a little salt and white pepper. Grill quickly on a non-stick surface. The fish is done when it turns opaque throughout and flakes to a fork.

Salsa:

Mix all of the ingredients together and adjust the flavor with honey, or brown sugar.

Arrange the fan of papaya and the kiwi coins on a plate. Add a piece of the grilled fish, then spoon a serving of the salsa next to the fish.

Enjoy!



Old Time Salsa

- 1 29 oz can diced tomatoes
- 1 8 oz can tomato sauce
- 4-6 cloves garlic or to your taste chopped fine
- 1 handful or more of crushed red chili also to your hot taste
- 3/4 large chopped onion
- Salt
- 1 Tbsp of olive oil

Stir this good and add a little water if too thick.
tomatoes have lots salt so check before adding , then add to your taste.
If you like oregano or cilantro that can be added, I don't care for it.
Make ahead of time as it s flavor will be much better in 2-3 days
Good on e

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Ranchero Sauce

- 1 tablespoon butter
- 1/2 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1 jalapeno pepper, chopped
- 1 large garlic clove, chopped
- 1 1/2 teaspoons ground cumin
- 1/4 teaspoon cayenne pepper
- 2 cups canned chicken broth
- 1 8-ounce can tomato sauce
- 1/4 cup chopped fresh cilantro

Melt butter
and saute
sauce and
frequently,
Makes abc

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Red Chili Sauce

Ingredient

- 1 Cup Chili Paste -- (See below)
- 1 Whole Chili, jalapeno
- 1 Tablespoon Bacon Fat
- 2 Whole garlic,Clove,Raw -- Minced
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Oregano
- 1/4 Teaspoon cumin, Ground
- 1/4 Teaspoon Cinnamon,Ground
- 1/4 Teaspoon Black Pepper
- 1/8 Teaspoon Cloves, Ground
- 1 Cup

Melt the la
seasonings
puree. In a
to 10 minu
thin your sa



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Chili Pulp

8-10 large dried New Mexican Chili pods

Toast chilis lightly in a skillet or in a 250 degree oven for about 10 minutes. Under cold running water (WEARING GLOVES), remove their stems and all seeds. Cover the pods with boiling water and let them soak for 30 minutes. Drain them, reserving the water, and put them into a blender with a little of the liquid; then blend until smooth.

Makes 1 cup



Red Onion Salsa

- 1 1/2 cup finely chopped red onion (about 2 med)
- 3/4 cup Finely chopped tomato (about 1 med)
- 1/4 cup chopped green onions (2-3 med)
- 1/4 cup lemon juice
- 1 Tbsp olive oil
- 2 Tbsp balsamic vinegar
- 1 tsp soy sauce
- 1/4 tsp ground red pepper
- 4 cloves garlic finely chopped

Mix all ingredi
Makes abo

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Red Salsa

Whole ancho chiles, maybe 8
half a cup of sundried tomatoes
half of a white onion
4 cloves roasted garlic
1/4 cup toasted pinon nuts (pine nuts, pignola, whatever)
tbsp hershey's baking cocoa
pinch of toasted cumin
1 tsp toasted oregano

Cut the top
dry skillet f
come
to the boil,
the limp an
tomatoes a
ingredients
that if you like.

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Salsa Picante 2

- 3 medium tomatoes (chopped)
- 1 green bell pepper (chopped)
- 1/2 cup chopped onion
- 1 Anaheim chili
- 2 tbs. fresh cilantro (chopped)
- 2 cloves garlic (chopped)
- 1 tbs. lime juice
- 1/2 tsp. chili powder
- 1/2 tsp. ground cumin
- 1/2 tsp. salt

In a large bowl
overnight to
Makes 4 cups

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Salsa Picante 3

- 3 Cloves garlic, peeled
- 1 Medium onion, quartered
- 3 Large tomatoes
- 1 canned chipotle chile in adobo sauce
- 1/4 Cup lime juice
- 2 Tablespoons salad oil
- 1/4 Cup fresh cilantro leaves, packed

Place a 10
onion, and
all sides (a
tomatoes i
processor,
whirl to des

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Santa Maria Salsa

Ingredient

- 28 oz Can plum tomatoes
- 16 oz Can stewed tomatoes
- 1 Celery stalk
- 1 Green pepper, minced
- 2 cl garlic
- 12 Green onions,minced
- Using half of tops
- 4 oz Roasted,peeled green chiles
- 2 jalapenos, canned , minced
- 1 t Juice from jalapenos
- 1 tb Apple cider vinegar
- 1 t
- 3/4 tb

Drain the tomatoes, remove the seeds out of the vegetables and cillantro.

Place the salsa in a glass bowl, cover with plastic wrap, and allow the flavor to steep for at least two hours. Keeping power 5 days. Makes over 1 qt salsa.

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Smoked Vegetable Salsa

r.

Makes about 5 cups

- 1½ pounds plum tomatoes, halved lengthwise
- 4 large fresh Anaheim chilies, halved lengthwise, seeded
- 1 large onion, quartered lengthwise
- 1 large yellow bell pepper, quartered
- 1 head of garlic, top 1/3 cut off, head left intact
- ¼ cup corn oil

- 2 cups hickory-wood chips, soaked in water 1 hour, drained
- 1 9-inch-diameter disposable aluminum foil pie pan
- 1/3 cup chopped fresh cilantro
- 1/4 teaspoon cayenne pepper

Combine fi
Sprinkle w

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Prepare ba
place direc
Grill vegeta

tomatoes, 20 minutes for chilies, onions and bell pepper, and 35 minutes for garlic. Transfer vegetables to cutting board. Cool. Remove any loosen peel from tomatoes, chilies, and bell pepper. Peel garlic. Coarsely chop all vegetables; transfer to medium bowl. Mix in cilantro and cayenne pepper. (Can be made 8 hours ahead. Cover; chill. Bring to room temperature before serving)



Smoky Roasted Salsa

Ingredient

- 3 Cloves garlic -- peeled
- 1 Medium onion -- quartered
- 3 Large tomatoes
- 1 canned chipotle chile in adobo sauce
- 1/4 Cup lime juice
- 2 Tablespoons salad oil
- 1/4 Cup fresh cilantro leaves -- packed

Place a 10 to 12 inch uncoated frying pan over high heat. Add garlic, onion, and tomatoes. Cook, turning often with tongs, until charred on all sides (about 10 minutes). Remove from pan and let cool. Cut tomatoes in half crosswise. Add to a bowl. Add remaining ingredients. Mix well. Adjust consistency.

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Smoky Tomato Salsa

INGREDIENTS

2 1/2 pounds vine-ripened tomatoes
4 garlic cloves
2 poblano chiles
1/2 red bell pepper
1/2 green bell pepper
Extra-virgin olive oil
1 cup finely diced Vidalia or other sweet onion
1/4 cup chopped fresh cilantro
1 teaspoon minced chipotle en adobo, or more to taste
3 tablespoons
Salt

Prepare a

Slice toma
garlic, chile

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Grill the vegetables, turning occasionally, until tender and slightly charred, 5 to 10 minutes. Remove the vegetables as they are done. Place the chiles and bell peppers in a paper bag to steam for 10 minutes to loosen the skins.

Peel the chiles, tomatoes, and bell peppers if you wish. Finely chop the vegetables. Combine in a bowl and stir in the onion, cilantro, chipotles, lime juice, and salt to taste.

Transfer the salsa to a serving bowl and let stand for at least 1 hour at room temperature to allow the flavors to blend before serving. This salsa is best the day it is made.

Yields about 4 cups.



Yucatan Salsa

- 1 small red onion
- 2 tablespoons fresh sour orange or lime juice
- 10 ounces ripe tomatoes
- 6 radishes
- 1/2 fresh habanero chile, depending on your personal attraction to the "burn"
- 12 or so large sprigs of cilantro
- 1/2 teaspoon salt

Very finely chop the onion with a knife (a food processor will make it into a quickly sou... Shake off a the juice to remaining

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Core the to if you want by slicing them into roughly 1/4-inch pieces, then cutting each slice into small dice. Scoop into a bowl. Slice the radishes 1/16 inch thick, then chop into matchsticks or small dice. Add to the tomatoes. Carefully cut out and discard the habanero's seed pod (wear rubber gloves if your hands are sensitive o the piquancy of the chiles), mince the flesh into tiny bits, and add to the tomatoes. Bunch up the cilantro sprigs, and, with a very sharp knife, slice them 1/16 inch thick, stems and all, working from the leafy end toward the stems.

Combine radishes, chile, and chopped cilantro with the tomato mixture, stir in the onion and juice mixture, taste and season with salt, and it's ready to serve in a salsa dish for spooning onto tacos, grilled fish, and the like.



Knock`em to the Ground Salsa (HOT!)

Ingredients Needed For Knock`em to the Ground Salsa (HOT!):

- * 2 Large tomatoes
- * 1 can (8 oz.) Chiles Chipotles in Adobo Sauce
- * 3 Green Jalapenos, cut in half (do not seed)
- * 5 cloves garlic, peeled
- * 1 Large white onion
- * 1 T. Vinegar
- * 1 bunch cilantro
- * 1 T. Salt

:

Directions:

Roast tomatoes
Remove skin

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Place all remaining ingredients in a food processor
(do not use a blender)

Pulse carefully until all ingredients are coarsely chopped
This stuff should be chunky



Fire Breath

- * - Two medium red tomatos
- One Jalapeno pepper with the seeds
- One Half of the little peppers often found with Jalapenos (They are usually quite a bit hotter than Jalapeno's)
- Two cloves of fresh garlic
- Two tablespoons of lemon juice
- One teaspoon of garlic salt
- Five sprigs of cilantro
- One quarter of a medium onion

Throw it all

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Death Salsa

Ingredients Needed For Death Salsa:

- 15 Jalepeno
- 10 Serano
- 1 Onion
- Tad bit of Cilantro
- Anything else you find in the fridge

Directions

- Chop every
- Put in pot w
- Boil 'till its

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BLINDIN' BURNIN' SALSA

Ingredients:

10 - 15 ROMA TOMATOES
1 RED ONION
2 YELLOW WAX PEPPERS
1 JALAPENO PEPPER
2 SERRANO CHILI PEPPERS
1/2 BUN
1 TBSP
1 JUICE
1 TSP S
1 TSP P
1/2 TSP

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Directions

WASHED MY HANDS TWICE, SHOWERED IN THE EVENING AND STILL BLINDED MYSELF PUTTING IN MY CONTACTS IN THE MORNING!

TOMATOES AND PEPPERS SHOULD BE SEEDED, EVERYTHING ELSE IS CHOPPED FINE AND MIXED IN A NON-REACTIVE BOWL. TAKE EVERY PRECAUTION! THIS STUFF CAN BE HIGHLY VOLATILE, NOT TO MENTION WHAT IT CAN DO TO YOUR INSIDES. COVER, CHILL AND SERVE. GREAT OVER TAQUITOS, BURRITOS, EGGS OR FORGET DINNER AND SIT DOWN WITH THIS SALSA AND A PACKAGE OF WHITE CORN TORTILLA CHIPS. MY 2 YEAR OLD DAUGHTER ATE IT WITH NOT A FLINCH!



PEDRO'S HOT (OR NOT SO HOT) SALSA

Ingredients

- 1/2 GALLON FRESH ROMA TOMATOS (1 LARGE CAN NOT CRUSHED)
- 4 LARGE ONIONS
- 4 GREEN PEPPERS (SWEET)(GREEN FOR COLOUR USE RED IF YOU LIKE)
- 2 LARGE GARLIC CLOVES CRUSHED AND CHOPPED
- 1 OR 2 OR 3 OR (HOW HOT CAN YOU STAND(JALEPENA OR PORTUGESE OR POLISH IF THEIR HOT
- 2 STALKS FRESH CELERY (OPTIONAL)
- 1 TSP FRESH GROUND CUMMIN (OR MORE TO YOUR TASTE)
- 1 TSP FRESH CORRIANDER (CILANTRO) (TO TASTE)
- 1/2 CUP SUGAR (TO TASTE)
- 1/2 CUP VINEGAR
- SALT TO TASTE
- BLACK PEPPER TO TASTE

Directions

THIS REC
EXCELLEN
IF YOU AR
COOK IT A
IVE DONE

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AND IT'S
HAVE TO

CHOP THE TOMATOES AND PLACE IN LARGE SAUCE PAN (KEEP EVERY THING CHUNKIE)

CHOP THE ONIONS, PEPPERS, CELERY, GARLIC, AND ADD TO TOMATOS MIX AND LET FLAVOURS SET

ADD THE SPICES TO TASTE

ADD THE HOT PEPPERS A BIT AT A TIME TO YOUR TASTE(CARFEUL THE HOTTER IT IS THE MORE CERVASA YOU WILL NEED

PLACE IN FRIDGE (THATS CANADIAN FOR REFRIGERATOR) AND LET IT CHILL ALONG WITH SEVERAL BEERS (YOUR BRAND)

IF YOU ARE COOKING

AS ABOVE BUT COOK THE TOMATOS DOWN FIRST (I REMOVE THE JUICE A BIT AT A TIME AS IT COOKS(MAKES A GREAT BLOODY MARY WHILE YOUR WAITING FOR IT TO COOK

THEN ADD THE REST OF THE VEGGIES AND COOK TILL SOFT BUT NOT MUSH

PLACE IN PRESERVING JARS AND PROCESS AS PER ALL YOUR OTHER PRESERVESSERVE WITH NATCHOS, ON SCRAMBLED EGGS, OR ANYWHERE RELISH IS ASKED FOR THE MAIN INGRIEDIENT IS THE CERVASA COLD CERVASA



Hot House Salsa

Ingredients

- 3 Hot House Tomatoes (hydroponic)
- 4 Roma Tomatoes
- 6 serrano peppers
- 1.5 cloves garlic
- 1/8 cup cilantro
- 1 tb. Olive Oil
- 1 tb. Balsamic Vinegar
- 1 tb. lemon juice
- 8 oz. can tomato sauce
- 1/2 t cummin
- 1/2 t chili powder
- 2 t brown sugar

Directions

Full credit (special).

Mix pico de
Peel tomato

with a knife. Core tomatoes.

Chop tomatoes to desired chunkiness.

Chop cilantro. Press garlic. Grate peppers (i used fine grating on a cheese grater).

Mix together with olive oil, vinegar, and lemon juice.

Mix tomato sauce recipe:

Heat tomato sauce with spices and sugar.

Simmer on low heat for 15-20 minutes

Mix tomato sauce in with pico de gayo. Refrigerate

Serve and enjoy!

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ohn's

skin off



RING OF FIRE

Ingredients

- 5 Chile Habaneros
- 4 Medium Hothouse Tomatoes
- 2 Garlic cloves, freshly ground
- 1 Teaspoon lime juice
- 4 Sprigs fresh cilantro
- 1/2 small white onion, finely chopped
- 1 teaspoon salt
- 1 teaspoon olive oil

Directions

Roast tomatoes and peppers on open flame or in oven until soft

In stone mortar
and cilantro

The Habanero
hotter than
salsa will be

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Liquid Fire

Ingredients

- 1 lg. whole red onion
- 1 bunch green onion
- 2 lg. (28 oz.) cans peeled whole tomatoes
- 15-20 fresh jalapeños
- 2 cloves garlic
- ¼ tsp. oregano
- 2 tblspn. chili powder
- ¼ tsp. onion powder

Directions

Crank up the garlic, jalapeños, and all other ingredients. Enjoy with friends. Enjoy this stuff with

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Nuclear Texas

Ingredients

- 1 small onion (1015 when available)
- 10-15 medium jalapenos peppers
- 5 serranno peppers
- 1 tbs fresh minced garlic
- 3 tbs olive oil (flavored if preferred. I like Chinese Chile Oils)
- 1 tsp vinegar (flavored if preferred)
- 1 tsp Cavander Greek Seasoning
- 1/2 tsp cayenne pepper
- Juice from 1/2 medium lime
- 6-7 medium tomatoes (VERY ripe, 1 can if you don't got 'um)
- 1 medium pablano pepper
- 1 tsp Soy Sauce (I use LaChoy everything else I've tried has a sweet taste)
- 1/2 tsp Worcestershire

Directions

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Peel the onion.
On the grill
starts to bl

them in the

broiler in your

oven BE CAREFUL though, it won't take long. Cut peppers in half and remove the stems. You can remove the seeds too, but what's the point....it's supposed to be hot. Grilling the peppers gives them a unique taste.

You may not want to grill your peppers, but, believe me it's worth the extra time.

I prefer tomatoes without the skins. If you don't mind them skip this step and cut them into quarters. Blanch the tomatoes in boiling water. Basically, get a medium sized pot of water boiling and drop the tomatoes in for a couple of minutes. Carefully drain the water from the pot and remove the tomatoes. Peel the skins from the tomatoes. Cut the tomatoes in quarters.

Throw the onions, peppers, tomatoes and everything else in the processor and grind until it has reached the texture you prefer.

This recipe is great with chips. Try using it as a topping on



baked meats such as fish or pork.

Hot Josa

Ingredients

- 1 28 oz. can peeled tomatoes
- 1 large onion
- 1 green or red pepper
- 4 garlic cloves
- 4 fresh jalepeno peppers
- salt to taste

Seed the green or red peppers. Place everything in a food processor. Process to chop up the vegetables. Taste to see if it is hot enough. You may eat this raw or cooked.

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Made on the shores of HELL!

Ingredients

- 2 - 28oz cans of crushed tomatoes (Red Gold)
- 1 - small can of tomato paste (Contadina)
- 4 to 6 fresh roma tomatoes, seeded and chopped
- 1/2 of a medium onion chopped or 6 green onions with stems
- 2 to 4 cloves of garlic
- 2 to 4 chipoltes (roasted jalapenos)
- 6 to 8 fresh habaneros
- 2 to 4 Hot Thais
- Juice from one fresh lime
- 1/4 cup white wine vinegar

Directions

Clean and
peppers, m
blend. Ref
Get some
and should be used with caution, it can cause major hiccups.

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HotFlash

Ingredients

Lot's of peppers
Tomato (chopped)
Onion (chopped) preferably Texas 1015s
vinegar

Directions

add all to taste, let sit overnite and enjoy

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2 ALARM

Ingredients

- 2 CANS 15 OZ HUNT'S SELECT DICED TOATOES
- 1 SM. CAN OLD EL PASO CHOPPED GREEN CHILLIES
- 1 MED. SIZED WHITE ONION CHOPPED (LIGHTLY SATUEED)
- 1/2 TSP. CHOPPED CILANTRO
- 1/2 TSP. SALT
- 1 CLOVE GARLIC FINELY CHOPPED
- 1 TSP. CRUSHED OREGANO
- 2 TBS. RED WINE VINEGAR
- 1 TBS. OLIVE OIL
- A FEW SHAKES OF CRUSHED RED PEPPERS (ADD TO TASTE)
- A FEW

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Direction

PUT ALL INGREDIENTS INTO A BOWL AND MIX WELL.
CHILL AND SERVE



Indian Hot Salsa

Ingredients

- 20 large ripe tomatoes (chopped)
- 2 large green bell pepper (chopped)
- 2 large red bell pepper (chopped)
- 6 large jalapeno peppers (chopped)
- 4 other HOT peppers (banana is good) Habaneros are really HOT
- 4 bulbs of garlic (minced)
- 6 yellow onions OR 3 bunches of fresh green onions with tops
- 2 small cans of tomato paste
- 4 tsps sugar
- 2 tsps ground cumin
- 1/2 tsp
- 2 TBLS
- 1 cup o
- juice of
- 1 TBLS
- 2 tsps c
- 1 TBLS
- 2 TBLS Olive Oil

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Directions

Combine ALL ingredients in a VERY large cook (Heavy) pot or Dutch Oven Bring CHUNKY) mixture to a full rolling boil. Continue to cook and stir for approximately 15 minutes, or until peppers, etc. are soft, but still colorful and crisp. In the mean time sterilize 1/2 pint or pint jars, including lids for 10 minutes. While mixture is still very hot, pour into the hot jars, wipe off the rims of the jars so nothing will keep them from sealing, cap with hot sterilized lids. Invert for approximately for 5 minutes or a little longer, (until you get through filling all of your jars).



Hillbilly hot stuff

Ingredients

3 medium tomatoes
6 fresh jalapinos
1/2 cup fresh cilantro
1 medium red onion
1 tsp salt..or to taste
juice from 1/2 lime

Directions

chop toma
covered bo

redients ina

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1 DROP SUICIDE SAUCE

Ingredients

12 ripe habanero peppers
12 fresh jalapeno peppers
1/2 cup dried tabasco chilies
4 hot banana peppers
1 green pepper
1 sweet red pepper
1 medium cooking onion
2 bulbs garlic
6 tbsp. salt
2 tbsp.
4 tbsp.
6 cups

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Directions

Don Rubber Gloves! Core and remove seeds from green and sweet red peppers. Peel onion and garlic. Coarsely chop onion, garlic, and all peppers. Place all ingredients in a large saucepan. Cover and simmer for at least an hour, adding small amounts of water and stirring as level decreases. Remove from heat and place contents in bowl of food processor. Puree until smooth. Push contents through a strainer with the back of a wooden spoon (mixture will be thick). Pour into sterilized bottles when cool. Store in the fridge. NOTE: THIS SAUCE IS NOT FOR THE TIMID!!



Tongue Stripper

Ingredients

6 large fresh (not canned) jalepenos (thats about one cup, diced)
8 medium tomatoes (just about 5 cups chopped)
1/2 of a large onion (about 1 cup, minced)
1/8 cup <1.5 Tbl spoons> olive oil
1/8 cup <1.5 Tbl spoons> red wine vinegar
1/2 clove minced garlic
1/8 cup sugar
1 Tbl sp
Juice fr
Juice fr
Chemis

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Directions

Put on gloves and goggles (optional)
Do all of your chopping and mincing
put your tomatoes, onions, jalepenos, garlic, sugar, salt, oil, vinegar, lime juice, lemon juice,
and spoon that you are going to stir with in a pot.
Simmer and stir occasionally for about 25 minutes.
Drain the excess juice out (put in spray bottle for late nate protection when your jogging)
Chill your salsa in the refrigerator.



BACKDRAFT

Ingredients

- 8 TOMATOES
- 1 DICED ONION
- 1 CLOVE OF GARLIC
- 1-2 BELL PEPPERS
- 3 -DICED JALAPENO PEPPERS
- 2-CELANTROS
- 2 TABLESPOON OF XXX HOT HORESERADISH
- 1-TABL
- 1-TBLS
- 1-STAL
- 5- TBLS

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Directions

COMBINE EVERYTHING AND SIMMER IN A LIGHT AMOUNT OF HEAT FOR EXACTLY 5 MINUTES.

EAT AT EXACTLY 5 MINUTES AFTER COMPLETION.



Oh My God

Ingredients

- 4 cups peeled and cored & chopped tomatoes (about 6 large)
- 2 cups chopped, seeded long green or yellow mild peppers a (banana Hungarian)type
- 1 cup Jalapenos
- 1 cup chopped onions
- 2 tsp salt
- 3 cloves garlic
- 1 1/2 cu

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Directions

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Combine to
boil reduce
mixture to a
about 20 mins. Carefully pour hot salsa into hot jars, leaving 1/2 in. head space . Abb 2 TBLS
lemon juice per quart.
Adjust caps, process 30 mins. in boiling water bath.



KO's Famous Salsa

Ingredients

- 8 Serrano Peppers
- 4 Habanero Peppers
- 4 Green Jalapeno Peppers
- 4 Red Jalapeno Peppers
- 1 Green Bell Pepper
- 1 Red Onion
- 1 Red Onion
- 8 Beef Steaks
- 6 Single
- 1 Bunch
- Salt to taste
- 1 Lime
- 4 Tablespoons Extra Virgin Olive Oil

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Directions

Directions:

Heat BBQ on High then brush 1/2 peppers and onion with olive oil and char on grill (not too black) - Dice remaining ungrilled peppers - set aside. Cut 1/2 of tomatoes into quarters and the other 1/2 of tomatoes into fine dice - Set aside diced tomatoes with ungrilled peppers. In a blender or food processor, add the quartered tomatoes, grilled peppers, cilantro, and olive oil then puree. Add puree mixture to chopped ungrilled vegies. Salt to taste, Enjoy!!!!



Salsa Tex Mex Style

Ingredients

1 28oz can of peeled plum tomatoes (DRAINED) or 8 - 10 fresh peeled plum tomatoes.

6 table spoons of GOYA mojo criollo (spanish bar-b-que sauce). OR.....

Make Your own home made Spanish Sauce(combine 1/4 cup lemon, lime, and just a splash of orange juice with some sea salt, cracked peppercorns, cumin, chili powder, and garlic powder and a bit of jalapeno or use it alone to make a salsa)

1 table s

Jalaper
tablesp

1-2 tablespoon of Cilantro for taste.

1 whole onion chopped.

1 tablespoon of garlic powder or 1/2 - 1 whole clove

Directions:

Mix together and let sit overnight for best taste or serve immediately

The fresher you make it the better the taste. If you make the homemade spanish sauce then use fresh peppers.

heat the combined mixture over med heat for 5-10 min, (depends on gas or electric stove). Cool and Serve.

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California Heat

Ingredients

10 Large fresh tomatoes chopped
6 Jalapenos chopped
3 Habanero's (for flavor) finely chopped
1 Large white onion finely chopped
4 cloves of garlic finely chopped
2 tbsp olive oil or vegetable oil
lots of black pepper
salt to taste

Directions

Combine all ingredients and let sit over night

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New Mexico Sippin Sauce

Ingredients

6-8 ripe roma tomatoes
2 cloves of garlic
juice of 1/4 lemon
salt and pepper to taste
1/4 spanish onion chopped
2 green chili peppers (chopped, include seeds,)
small handful of cilantro (roughly chopped)
1 jalapeno (sometimes I like my salsa with more of a bit to it)

Directions

I try not to runny and chopper. Y the United

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I first chop the tomatoes up rather course. I then add the salt and pepper, garlic and cilantro.

After mixing these ingredients, I then add the peppers, one at a time, chopping a little between each pepper. I then add the onion and lemon juice, mixing thoroughly. I then remove the salsa mix and place in a stainless steel mixing bowl. Let stand for about 30 minutes to let the juices mix.



Butt Burner

Ingredients

- 10 jalpenos (finely chopped)
- 10 Habaneros (finely chopped)
- 4 TBS tabasco
- 6 TBS daves insanity sauce
- 1 onion finely chopped
- 2 tomatoes
- 1 green pepper
- 2 TBS garlic powder
- 2 TBS finely chopped cilantro
- 1 old rusty trash can lid

Directions

mix and ho

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Seven Bells of Hell

Ingredients Needed For Seven Bells of Hell:

- 1 cup Hot Banana Peppers
- 1 cup Cayenne Peppers
- 1 cup Jalapenos
- 3/4 cup Hot Tai Peppers
- 20 Tobasco Peppers
- 2 Habanero Peppers
- 1 tbs Black Peppercorns
- 1 cup Vinegar
- 2 cups Water

Directions

Chop all pe
on medium
it boils dow
splashes in
possible!

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r. Simmer
little water if
both. If any
s quickly as



Home Made Salsa

Ingredients

- 1 28oz. can diced tomatoes
- 1 small can chopped Ortega Green Chilies
- 1 small onion (white or yellow)
- 1 bunch fresh Cilantro
- 2 tsp Dried red Peppers
- 1/4 Cup each red wine vinegar and sugar
- Garlic powder and salt to taste

3 Jalapenos with seeds remove and chopped for mild to medium salsa or 4 Jalapenos with seed left in 2 for hotter salsa

In a medium deep bowl chop tomatoes with juice. Then chopped green chilies, onion and finely chop dried red

peppers to

The mo

I fine th
processor.

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food



MARKS INFERNO SALSA

Ingredients

2 large cans of crushed tomatoes,
1 softball sized white onion-chopped into chunks, 1 large green peper chopped into chunks,
8 large cloves of garlic-minced,
1 large tomato-chopped into chunks,
1 pound of chopped halapenos,
5 habaneros-minced
fresh cilantro to taste,
1 table spoon of black pepper,
salt to taste

Directions

combine all ingredients in a large bowl and mix well. Refrigerate for 1 hour to combine flavors of the ingredients. Serve it and he came back from break with a red face and sweat rolling off his forehead,my boss grabbed his heart and asked if i was trying to kill him. but this salsa has a really good flavor so try it ok.



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Salvage Salsa

Ingredients

- 2 14.5oz Cans Diced Tomato's
- 4 28oz Cans Crushed Tomato's
- 1 29oz Can Tomato Sauce
- 1 6lb 3oz Can Chopped Green Chilies
- 1 23oz Can Fire Roasted Jalapeno's
- 4 Large Onions Coarsely Chopped
- 16 Green Onions Thinly Sliced
- 6 Celery Stalks Chopped
- 6 Large Cloves Garlic Minced
- ½ Tsp. Salt
- 1 Tbs. P
- ½ Tsp.
- 1 Tbs. C
- 2 Tbs. S
- 1 Tbs. L
- 1 Tbs. C
- 3 Tbs. C

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Directions

Place all ingredients in large stainless steel bowl, Mix well. Let stand at room temperature for 24 hrs.

Prepare canning jars, Put lids in very warm water. Place Salsa in large Metal pot (no aluminum) heat on stove at medium temperature for 20 minutes. Fill jars with Salsa to ½" from top. Place jars in canner in boiling water. Place lids on jars and sit rings over top of jars. Boil 20 minutes, remove jars place on towel and tighten rings. Let cool naturally to seal lids. Then ENJOY!!!!!!!



GREAT GRANDMA'S SALSA

Ingredients

4 qts. tomatoes peeled, chopped and drained
2 med. onions, diced
3 lg. green peppers, diced
1/2 cup vinegar
1 Tbsp. salt
3 Tbsp. sugar
1 Tbsp. chile powder
1 6oz. can tomato paste
8 peppers med. hot, diced

Directions

Combine a
canned.

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be frozen or



You Cant Handle This

Ingredients

- 6 habanero peppers (fresh)
- 6 japalino peppers (in the jar)
- 5 tomatos
- 1-onion
- sugar and salt to taste
- 1 tsp grape jelly
- 1 bag of small an

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Directions

This recipe takes two days to complete

First slice the habenaros into four pieces. Lay them on a foil covered tray and cook in oven on the lowest temp setting, This is to dry the peppers.

After they are dry, put the m in a ziplock bag and crush into dust with a rolling pin.

slice the other ingredients and put them in a sause pan and simmer. add the dried peppers and grape jelly.

Your finished....



FRICKIN' HOT

Ingredients

- 1-can of whole red tomatoes (approx. 24oz.)
- 4-green onions (all of it)
- 3-medium Sorano Peppers
- 2/3 cup of fresh Cilantro
- 1/2 teaspoon of Oregano
- 4-Jalapeno Peppers
- 1-clove of Garlic
- 10-Habanero Peppers

Directions

Drain Tomatoes and remove the skins.
Remove the seeds.
Chop up all the vegetables and add fresh cilantro.
Blend on low speed.
Put ingredients in a bowl and enjoy!:-)

the skins

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cool and



Kick Ass Salsa

Ingredients

8-10 jalapenos
4-5 red poblanos (sp)
4-5 yellow hot bannana peppers
1/2 green pepper
1/2 onion (your choice)
1 clove garlic
4-5 large ripe tomatoes (to taste)
1/4 cup cilantro (fresh if possible)
1TB chili powder
1TB cur
1TB cay
salt and
some ty

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Directions

chop all peppers in food processor, so you know how hot it's going to be. place in bowl. then chop onion and pressed garlic with cilantro in food processor and add mix to peppers. add tomatoes and assorted seasonings in food processor. add to pepper and onion mix. salt and pepper to taste, mix well. chill overnight. bon appetite. I took this to work, my coworkers broke out in a cold sweat. P.S. use ripe "summer" tomatoes for best taste!!!!!!



Eye-watering Salsa

Ingredients

- 6 to 7 orange habaneros, chopped
- 1/2 cup tomato puree - not tomato paste (or you can also use diced tomatoes or fresh tomatoes depending on what you have at home)
- 1/2 large onion
- 3 tbsp chopped coriander
- 2 large garlic cloves
- 1 tbsp brown sugar
- 1 tbsp honey
- 1 tsp salt
- 1 tsp cumin
- few chopped black olives

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Directions

I used the recipe of Heinous Habanero by Big Bob (on this website) as my basic but I added some of my own ingredients along the way to personalise it.

Put all ingredients except olives into a grinder. Pulse for a few minutes. Make sure that all the ingredients are properly ground but not too much. You still want to maintain some chunkiness but not too much. The mixture will not be too thick nor runny. Just perfect. Grind to whatever consistency you like.

Pour into bowl and then mix in chopped black olives and garnish with finely chopped onion before serving. It's better to make this a couple of days before needed to give it some time to breathe.

Store in an airtight bottle and keep.



To Hot For Satin Salsa

Ingredients

White Vinigar
10 Jalapeno Peppers
5 Thai Peppers
1/4 cup Cilantro
1 Garlic clove
1 Onion
1 Green
1 Cucur
6 Large
Assorte
Tobasc
Salt and

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Directions

Dice the peppers, leaving the seeds for good hot taste. Throw them in a bowl. Then dice tomatoes up, and throw them in the bowl.

Next, dice onion, green pepper, and throw in bowl, along with cilantro.

Mince the garlic and throw that in the bowl.

Next, dice the cucumber and throw that in the bowl.

Take extra spices, and throw them into the bowl to your taste.

Toss about 1-2 tablespoons of white vinegar into the bowl.

Next, get a big spoon and stir the bowl, mixing all the ingredients up.

Let sit until next day, and stir again to mix all the tastes in the bowl.

Next, get chips and eat out of bowl or whatever you want.

Enjoy!!!!!!



Hell is JUST a SAUNA

Ingredients

- 2 cups of flour
- 2 scrambled eggs
- 3 poblano peppers
- 1 tablespoon of vanilla
- 1 lb. of ground beef (browned)
- 2 cups of green peas
- 2 bell peppers
- 1 package of koolaid
- 1 banana
- 3 cups of water

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Directions

Mix flour, water and scrambled eggs in large mixing bowl with previously mixed vanilla and koolaid. Stir until evenly red. Add to browned beef. Simmer for 15 minutes. Add all peppers after dicing. After you have a liquidy salsa mix add your peas for flavor. Cool for an hour. After chilling add sliced bananas for flare...



House of Paine

Ingredients

- 15 hobernyaros
- 5 super cyan 2
- 2 ripe tomatos
- 4 garlick cloves
- 1 tsp. cyan peper
- 1 tsp. of garlic powder
- 3/4 cup
- 1 can o

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Directions

tack all of the ingredants in to a blender even the stems of the pepers and blend it all. after this is done put all the in gredeants in a pot and let it simmer or about an houre put in tto conaners and let cool. put it in the fridge fo 2 days to let it sit and forment then enjoy. try not to burn your toung off. i know my friend all most did.



Tattaws Hemorrhoid Healer

Ingredients

- 12 medium tomatoes
- 1 large white onion
- 4 garlic cloves
- 5 medium jalapeno peppers
- 2 medium
- 7 medium
- Juice fr
- 1 tsp wh
- 2 tsp sa
- 2 tsp bl
- 1 -8 oz
- 2 tsp horseradish
- 1 tsp ground cumin
- 2 T sugar

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Directions

Chop ingredients & mix together in large pot.
Heat for 12 - 15 minutes on medium heat.

Will make approximately 3 large quarts.



Kitchen Sink Slow Burn

Ingredients

- 1 ½ Lbs Tomatillos
- 2 ½ Lbs Roma Tomatos
- 1 ½ Lbs Yellow Onions
- 1 Medium Carrot
- 1 Lb Anaheim or Hatch Chili Peppers (Lrg.)
- 1 Lb (3) Poblano Peppers (Lrg.)
- 1 Lb Jalapeno Peppers (Lrg.)
- 2 Lbs (2) Red Bell Peppers (Lrg.)
- 4 Habanero Peppers
- 3 tsp (hearin') Fresh Minced Garlic
- 1/2 cup Cilantro
- 2 Tbsp (hearin') Lowrey's Seasoned Salt
- 1 Tbsp
- 2 Tbsp
- 1 Tbsp.
- ¼ cup (
- 3 tsp. A
- 2 cans
- 1 ½ cup

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Directions

Roast, peel, and de-vein; Jalapenos, Poblanos, Anaheim (Hatch), and Red Bell Peppers. Chop or dice; Roasted peppers, Onions, Garlic (mince), Tomatillos, Cilantro, Carrot, and Tomatos. VERY CAREFULLY de-vein and dice the Habanero peppers. (Use disposable Latex Gloves) Place all in a 6 qt. Stock Pot, add the remaining ingredients and bring to a boil then reduce the heat and simmer for 1-1 ½ hrs, stirring occasionally and tasting frequently. Remove from heat and blend all of the ingredients in a blender. Put all of sauce in one or more lg. bowl(s) and allow to cool. Then place in refrigerator, will keep for about 10 days. Spiciness (heat) can be changed by retaining or subtracting Jalapeno seeds or adding Habaneros.



HOT BABY HOT

Ingredients

peppers, hot one about 50
hot sauce 1 gallon
chilli pepper 5 bottles
tomatoes 1
onions 1

Directions

take them all. Put them in a pot. cook them in the oven at 400* eat

BEWARE!!
HOT HOT HOT

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SMOKE FROM MARS

Ingredients

20 Tomatillas
10 Roma Tomatoes
15 Habenero Peppers
15 Serrano Peppers
5 Dried Red peppers
10 Cloves Garlic
1/3 Cup Cilantro
1/4 Cup Salt
1 TBSP Mexican Oregano
1 TBSP Cayenne Pepper
1/8 tsp Liquid Smoke
Juice of 1 Lime

Directions

BOIL IT UP
BLEND IT
COOL IT

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The Fire Hole

Ingredients

- 2lbs. Roma tomatoes
- 4 Jalapeno
- 1-2 Mild Banana peppers
- 1 Anaheim pepper
- 1 Habanero pepper (hot!)
- 1 small white onion
- 1 green onion
- 1 clove garlic
- 1 tbsp lemon juice

Directions

Dice tomato
(this will include green onion)
Cut up peppers
Cut up onion
When done
Put chopped
Stir and have fun eating!!!

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If wanted, chop everything except peppers and lemon juice in food processor and then add peppers and lemon juice afterwards. Now enjoy!



Hottest Crap In the world

Ingredients

10 Roma Tomatoes
3 Large White Onions
20 Habenero Peppers
15 Serrano Peppers
5 Dried Red peppers
10 Cloves Garlic
1/3 Cup Cilantro
1/4 Cup Salt
1 TBSP Mexican Oregano
1 TBSP Cayenne Pepper
1/8 tsp Liquid Smoke
Juice of

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Directions

Mix Togeth



WOW IT'S HOT IN HERE

Ingredients

20 jalpenos 2 diced tomatoes 1 diced onion a pinch of pepper

Directions

Mix together and best if let to sit overnight

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