



Winning Recipes from Salsa Festival 2007

Thank all of you great cooks who participated in the salsa contest! Below are the winning salsa recipes. One of the “cooking secrets” that our judge Consuelo shared was “taste the salsa and always add a little salt. Salt wakes up the flavors of the tomatoes and helps to enhance all the flavors. Don’t be afraid of using salt—otherwise you will have a bland salsa.”

ADULT DIVISION

First Place Winner: Aura Rhinehart

Smoky Roasted Chile Salsa

25-30 chiles de arbol

10 tomatillos

5 cloves garlic, unpeeled (leave skin on)

1/2 white onion, cut into chunks

Roast chiles, tomatillos, garlic and onion in batches. Roast chiles using a stovetop comal (or use your oven broiler turned to “high” setting) and turn chiles to evenly roast. The chiles will begin to turn color, but don’t allow them to blacken. Roast the tomatillos under the broiler until skins begin to puff and are visibly softened. Roast the garlic and onion only until softened. When garlic has cooled slightly, remove skin.

Bring 3 cups water to a boil in a large saucepan and add roasted chiles. Cook until slightly soft, about 10 minutes. Drain chiles, reserving 1/2 cup of cooking water. In blender, combine chiles, tomatillos, garlic, onion and salt. Blend, adding reserved water, to desired consistency.

Second Place Winner: Dr. Ted Bailey

Ted’s Traditional Salsa Suprema

1 lb. fresh tomatoes, coarsely chopped

1 large white onion, chopped

1 bunch green onions, chopped

1 cup cilantro, chopped

4 limes, juiced

2 jalapeno peppers, seed removed, finely minced

1 teaspoon salt

4 cloves garlic, finely minced

1 teaspoon oregano

1 teaspoon cumin

1/2 teaspoon thyme

Combine all ingredients in non reactive bowl, cover and refrigerate overnight.

Serve with chips and avocado or use on grilled fish.

Third Place Winner: Kathy Smith

Salsa de Katalina

3 cups tomatoes, cooked

2 large onions, diced (sweet Spanish or Vidalia)

2 jalapeno peppers, diced

1 cup cilantro, chopped

3 cloves garlic, finely minced

1 teaspoon white vinegar

2 tablespoons dried New Mexico chili powder

Salt, to taste

Cook tomatoes in 2 quart saucepan over medium heat for five minutes.

Crush tomatoes in pan. Add chopped onion and continue cooking for three minutes. Remove tomatoes and onion and place in large bowl. Cool slightly. Using your hands, continue to crush tomatoes, removing any tough cores.

Add jalapeno peppers, cilantro and garlic to the bowl and mix to combine. Mix in vinegar and New Mexico chile powder. Cover and chill overnight.

Serve with corn tortilla chips. Makes about 8 cups salsa.

Fruit Salsa Demonstrated by Chef Betsy McNair

Fresh Fruit Salsa

1/2 cup diced pineapple

1/2 cup diced mango, melon, or other fruit

1/4 cup diced red bell pepper

2 tablespoons cilantro (or mint)

1 serrano chile, (more or less to taste)

Juice of one lime

2 tablespoon rice wine vinegar

1 teaspoon sugar

Salt to taste

Mix all ingredients. Check flavor and adjust if needed with more vinegar, sugar, salt, chile. Chill for no more than an hour or so before serving.

Great with quesadillas, grilled chicken, or fish.