



## WORLD FAMOUS SALSA

### Ingredients:

- 1 Large Can (102 Ounces) Whole Stewed Tomatoes
- 3 Onions
- 1 Bunch Fresh Cilantro
- 8 Fresh Jalapeno Peppers (optional - not for Wimps)
- 1 Cup Green Roasted Chilies (Buena Frozen Brand is OK)
- 4 Tbsp. Tabasco Sauce (Or Similar Brand)
- 3 Tbsp. Ground Cumin
- 1 Tbsp. Oregano
- 1 Tbsp. Black Pepper (Or less)

### Algorithm:

If this amount is too much, you may want to cut down proportionately on all the ingredients. A food processor with the dual blade attachment makes quick work of the process but a fork and knife will also do the trick.

1. Drain all the juice from the tomatoes into the pan where you will be mixing the ingredients.
2. Using the pulse switch on the food processor, chop the tomatoes to the desired 'chunkiness'.
3. Cut the cilantro bunch about an inch just above the string wrap and place in the food processor. Next peel two of the onions, cut each into four pieces and place on top of the cilantro in the food processor. Use the pulse switch to mince (not puree) the onions and cilantro. Repeat this (without the cilantro) for more onions as desired.
4. Remove the stems (and some of the seeds to remove the heat) from the jalapenos and chop them up in the food processor using the pulse switch. Remember not to puree.
5. Repeat number 4 above for the roasted green chilies.
6. Mix the remainder of the ingredients and stir thoroughly.
7. And presto, you are now a certified world famous salsa maker.



## FABULOUS TOMATILLO SALSA

### Ingredients:

- 6-8 tomatillos
- 4-6 Jalapeños
- 2 cloves garlic
- 1 medium onion
- 1 handful of cilantro
- 1 lime
- 3-4 medium avocados (semi-firm)
- Garlic salt to taste

### Algorithm:

1. Peel and wash anything peel able and washable (except avocados).
2. Chop tomatillos, jalapeños, garlic, onion and cilantro in a food processor.
3. Dump into a bowl and mix.
4. Squeeze the lime into the mixture.
5. Salt to taste with garlic salt and/or regular salt.
6. Dice the avocados (i.e. cut in half, remove pit, scoop out avocado "whole" with large spoon, dice in 1/4 inch cubes).
7. Add avocados cubes and mix gently.