

2009 Winning Salsa Recipes

In Conjunction with the 20th Annual
Texas Onion Fest
April 4, 2009

Salsa Recipe

Gabriela Daniels, 1st Place

Youth Division

1 can stewed tomatoes
2 green onions chopped
½ onion chopped
½ large jalapeno, seeded
3 Tbsp. Cilantro

Place all ingredients in food processor. Continue to process until no large chunks are left. Enjoy!

Salsa Caliente

Daniel Diaz, 2nd Place

Youth Division

.60 oz Tomatillo
1.25 oz Chile de Arbol
.66 oz Tomatoes
½ tsp. Chile Pequin
.60 oz Chile Jalapeno
¼ slice onion
1 tooth garlic
Salt to taste

Prep Time: 20 – 25 minutes. Boil tomatillo, tomatoes, chile jalapeno and onion, 10 minutes. Fry chile arbol and chile pequin, 4 minutes. Mix boiled ingredients with fried ingredients, 7 minutes. Add salt to taste.

Salsa Casera

Selina Diaz, 1st Place

Student Division

1.77 lbs Tomatoes
1 tooth Garlic
¼ cup Cilantro

.60 oz Chile Jalapeno
1 tsp. Salt

Prep Time: 15 minutes. Liquefy tomatoes in blender, 3 minutes. Add garlic, 2 minutes. Add cilantro, 2 minutes. Add jalapeno peppers (to taste), 2 minutes. Add salt (to taste). Mixing and blending together, 6 minutes.

Mom's Mild Salsa

Eva Mora, 1st Place
Adult Division

1 can whole tomatoes
Fresh jalapenos to taste
¼ of 1015 onion
Fresh cilantro to taste
4-5 small limes

In a blender add the following: Jalapenos, cilantro, onion and tomato. Next add 1/3 cup water. Last aerate or pulse blend until salsa appears chunky. Microwave salsa for 4-5 minutes. Finally squeeze lime and add salt to taste. Enjoy with chips.

Delightfully Tasty Chile Recipe

Loli Gomez Pena, 2nd Place
Adult Division

4 cups tomatoes
2 Tbls. Serrano peppers
1 cup onion (medium)
2 cloves garlic
1 Tsp. salt
2 Tsp. lime juice – fresh preferably

Chop the onion, Serrano peppers, and garlic. Then add the lime juice and salt to taste.

Salsa Fresca (in honor of Dr. Pepper)

Audrey Eoff, 3rd Place
Adult Division

Prep Time: 10 minutes
Inactive Prep Time: 15 minutes

Serving: 2 ½ cups

Level: Easy

4 fresh ripe plum tomatoes, chopped or cubed
2 small fresh ripe avocados, chopped or cubed
¼ red or white onion, chopped (more or less to taste)
1 fresh jalapeno, minced
8 cilantro sprigs, chopped
3 garlic cloves, minced
Juice of 1 lime
¼ cup olive oil
½ teaspoon salt (or Lawry's seasoned salt)

In a mixing bowl, combine all ingredients together. Toss lightly. Let stand 15 minutes before serving.

Jalapeno Salsa

Dalia De La O Carr, 2nd Place

Professional Division

6 jalapenos
2 cups water
1 tsp salt

Remove stems of the six jalapenos and wash them thoroughly. In a saucepan, boil the jalapenos in 2 cups of water. Add 1 tsp. of salt until fully cooked for about 15 minutes, allow to cool. Then blend in a blender until fully blended. Use only enough water to blend smoothly.