

2008 Winning Salsa Recipes
In Conjunction with the 19th Annual
Texas Rio Grande Valley Onion Festival
April 5, 2008

My Big Sister's Famous Pico de Gallo

Genissa Padilla, 1st Place

Youth Division

6 Roma tomatoes
½ small yellow onion
3 seeded jalapenos
1 cup of chopped fresh cilantro leaves
2 limes, juiced
½ small can of tomato sauce
Salt

In a food processor, finely chop the onion, put in bowl, add lime juice and let sit.

Then, chop tomatoes and place in another bowl, finely chop jalapenos and cilantro and chopped tomatoes. Mix in the onion, add tomato sauce and salt to taste.

Three Chile Fire

Anita Beltran, 1st Place

Adult Division

2 tomatoes blanched and peeled
3 roma tomatoes blanched and peeled
30 chili de arbol blanched to soften, reserve liquid
6 serano chiles
8 jalapenos
1 bunch of cilantro
Juice of 2 limes
2 tablespoons of kosher salt
3 cloves of garlic
1 large onion

Take blanched tomatoes and put them in a food processor. Add onion, jalapenos, cilantro, lime, garlic, and chile de arbol and salt, our in reserve liquid from cooked chiles. Process and pour in saucepan, simmer for 15 minutes. Cool and serve. Make sure guests have plenty of ice water because this is hot, but tasty

Pico de Gallo Salsa

Audrey Eoff, 2nd Place

Adult Division

2 avocados, chopped
1 cup of Texas onion, chopped
½ tsp. ground black pepper
1 Tbs. Lime juice
½ c. fresh chopped jalapenos
3 Roma tomatoes, finely chopped
1 ½ tsp. Salt
2 Tbs. Cilantro, chopped (coriander)
¼ cup chopped sweet red/green pepper
2 Tbs. Bottled Italian dressing

Mix together and serve rolled up in a corn tortilla. Or, use corn tortilla chips for dipping.
Do not mix together more than 4 hours before serving

Party Salsa

Jan Munson, 3rd Place

Adult Division

1 can of black beans, drained
1 can of corn, drained
1 large onion, chopped
¼ c. cilantro, chopped
1 ¼ c. jalapenos, seeded and chopped
½ c. oil
¼ c. white vinegar
1 pkg. zesty Italian dry dsg.
4 roma tomatoes, seeded and chopped
3-4 green onions, diced
2-3 avocados peeled and diced

Mix all together, serve with chips.

Salsa Ranchera

Dalia de la O Carr, 1st Place

Professional Division

6 roma tomatoes finely diced

2 jalapenos

½ cup of yellow onions

1 tsp. of salt or to taste

1 tbs. of cooking oil

Sautee onions, tomatoes, salt, and oil until tomatoes look cooked. Mash them. Turn off the heat and add jalapenos at the end so that sauce can have a fresh taste when the jalapenos are added.