

Pico de Gallo, Salsa, Guacamole

(16 servings each)

Pico de Gallo



Ingredients:

- 2 cup2 finely chopped white Onion (about 2 small onion)
- 2 med Jalapeño peppers, ribs and seeds removed, finely chopped (adjust to taste)
- 3 Limes, juiced
- 1½ tsp Sea Salt, more to taste
- 8 large vine ripe Tomatoes, chopped, heart removed
- 1 cup finely chopped fresh Cilantro (about 1 large bunch)
- 1 tbsp Olive oil
- ½ tsp ground Black Pepper

Directions:

- In a medium serving bowl, combine the chopped onion, jalapeño, lime juice and salt. Let it marinate for about 5 minutes while you chop the tomatoes and cilantro.
- Add the chopped tomatoes and cilantro to the bowl and stir to combine.
- Add olive oil, black pepper and mix
- Add more salt if the flavors don't quite sing.
- Refrigerate for at least an hour, 2-4 is even better.

Fresh Salsa

Ingredients:

- 7 to 8 med ripe Tomatoes, cored and quartered
- 1 large red Onion (or 2 smaller), peeled and quartered
- 5 large Garlic cloves, peeled
- 5 med Jalapeños, stemmed and seeded
- ½ heaping cup fresh Cilantro
- 5 tbsp Lime juice (fresh is best)
- 4 tsp ground Cumin (more to taste)
- 4 tsp Sugar (more to taste)
- 2 tsp Sea Salt
- 2 (15 oz cans) crushed San Marzano Tomatoes
- 2 (4.5 oz cans) diced green Chiles, medium hot

Directions:

- Place the fresh tomatoes, onion, garlic, peppers, cilantro, lime juice, ground cumin, sugar and salt in a food processor.
- Pulse until well blended.
- Pour crushed tomato and green chiles into the processor and pulse to a coarse consistency (slightly chunky).
- Adjust cumin and sugar to taste.
- Refrigerate for at least 30 minutes.

Awesome Guacamole



Ingredients:

- 10 large ripe Avocados (blackish in color, slightly soft to the press)
- 4 large Limes, juiced
- 1 med Red Onion, diced
- 1 cup loosely packed Cilantro, finely chopped
- 2 firm Roma tomatoes (diced-make sure it isn't overly ripe)
- 1 tbsp Worcestershire Sauce
- ½ tsp Sea Salt, adjust to taste
- 1 finely chopped fresh Jalapeño, ribbed & seeded
- ½ tsp Cayenne Pepper (optional)

Directions:

- Slice avocados in half.
- Scoop out of shell with a spoon and place in bowl.
- Add juice of one fresh lime immediately to prevent browning.
- Use a fork and mash to desired consistency.
- Add chopped onions, tomato, and cilantro.
- Stir gently to mix ingredients.
- Add juice of second lime, Worcestershire sauce and then salt to taste.
- Add jalapeño to taste and cayenne (optional)
- Stir just slightly, until incorporated.
- Serve immediately.