

REEMS CREEK NURSERY

Salsa

A Garden Guide

Fresh salsa along with chips - delicious and refreshing! Whether hot and spicy or mild and mellow, nothing can compare with your own "homegrown" tomatoes, peppers, onions, tomatillos, cilantro, and other herbs for salsa.



Most any variety of tomato can be used in salsa - very ripe and juicy will give more flavor. Peppers range from mild to fiery hot. It is recommended to start with milder varieties and work up to the hotter ones.

Tomatillos are papery-husked fruits which look like green cherry tomatoes in size and shape. They have a piquant and sweet/tart flavor which combines well with peppers and other Southwestern ingredients.

Cilantro is a leafy citrusy-spicy herb which enhances the flavor of salsa. The seeds of cilantro are called coriander. Other herbs such as parsley, flat-leaved parsley, Mexican oregano, and even sage can be used in salsa.

END OF SUMMER SALSA

- 3 green tomatoes
- 3 ripe tomatoes (mix yellow and red for interest)
- 1 small onion
- 2-3 small hot peppers
- 2-3 cloves garlic
- ¼ Cup chopped cilantro
- salt to taste

Core tomatoes and remove most seeds. Cut and seed peppers and dice into small pieces. Chop other ingredients and mix all together. Let stand an hour or so before serving.

GREEN SALSA

3-4 Peppers (Experiment with varieties, although Serrano is a good one)
8-10 Tomatillos, chopped
1 small onion, chopped
1-2 cloves garlic, chopped
2 Tablespoons olive oil
pinch of sugar & salt
¼ cup Italian parsley, chopped

Mix all ingredients except oil and blend in blender for about 15 seconds. Heat oil and add salsa for about 5 minutes. Cool before serving.

RED SALSA

4-5 ripe tomatoes, chopped
¼ cup green onion, chopped
¼ cup red onion, chopped
2-3 mildly hot pepper, chopped
¼ cup fresh cilantro, chopped
2 Tablespoons lime juice

Mix all ingredients together with a pinch of sugar and salt. Let stand about an hour before serving.

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