

# 2014 Fresh Salsa Contest

## Winning Recipes

### **SALSA VERDE**

**Winner, "BEST FLAVOR": Slavia Trifonov**

8 oz tomatillos	2 cloves of garlic, unpeeled
1 jalapeno pepper	1 small Serrano pepper
¼ cup sliced white onion	¼ cup sliced sweet bell pepper
3 tablespoons chopped fresh cilantro	¼ teaspoon salt
1 tablespoon lime juice	

Bring a pot of water to a boil. Remove husks from tomatillos and cook them until soft, 5-8 minutes. Drain and set aside.

Toast garlic cloves, jalapeno, Serrano, bell pepper and onion in skillet over medium heat until browned and soft, 5-7 minutes.

When cool, peel the garlic. Remove the stems from jalapeno and Serrano. Combine the tomatillos, garlic, jalapeno, onion in a blender or food processor and blend until semi-smooth. Stir in cilantro, salt, pepper and lime juice.

*Optional: Cook an extra tomatillo and use it sliced as the topping.*

### **FRESH SALSA**

**Winner, "JUDGE'S FAVORITE": Amber Lundquist**

7 firm Roma tomatoes, diced	1 medium yellow onion, diced
4 large jalapenos, seeded and diced	¼ cup chopped Cilantro
2 tablespoons rice vinegar	1 teaspoon cayenne pepper, more or less to hot level desired

Refrigerate for an hour or so. Best if made one day ahead.