

2012 Fresh Salsa Contest

Winning Recipes

Judges Choice presented by Liz Green

FRESH SALSA PICADA

4 large tomatoes, diced	2 fresh jalapeno peppers, finely diced
1 handful cilantro, finely chopped	1 clove garlic, mashed
Salt and pepper to taste	

Toss all ingredients together in a large bowl. Serve immediately, and refrigerate what is not used.

Best Flavor presented by Kandi Dodrill

Candied Jalapeno and Mango Salsa

1 mango sliced	¼ red onion
½ red bell pepper diced	¼ cup candied jalapenos diced (recipe below)
5 Tablespoons finely chopped cilantro	Salt to taste
Juice of one lime	equal amount of olive oil to lime juice

After chopping the red onion, place in a 16oz. bowl with vinegar and cover with ice cold water. Allow to soak for ten minutes, and then drain without rinsing. Combine all of the ingredients together and refrigerate for at least one hour for the flavors to marry.

Candied Jalapenos (Cowboy Candy) from www.foodiewithfamily.com

Yield: about 9 half pint jars, plus additional jalapeno syrup

3 pounds fresh, firm jalapeno peppers, washed	2 cups cider vinegar
6 cups white granulated sugar	½ teaspoon turmeric
½ teaspoon celery seed	3 teaspoons granulated garlic
1 teaspoon ground cayenne pepper	

Wearing gloves, remove the stems and seeds from the peppers. Slice the peppers into uniform 1/8-1/4 inch rounds. Set aside. In a large pot, bring cider vinegar, white sugar, turmeric, celery seed, granulated garlic and cayenne pepper to a boil. Reduce heat and simmer for 5 minutes. Add the pepper slices and simmer for exactly 4 minutes. Use a slotted spoon to transfer the peppers, loading into clean, sterile canning jars to within ¼ inch of the upper rim of the jar. Turn heat up under the pot with the syrup and bring to a roiling boil. Boil hard for 6 minutes. Use a ladle to pour boiling syrup into the jars over the slices to within ¼ inch of the rim. Insert a cooking chopstick to the bottom of the jar 2 or 3 times to release any trapped pockets of air. Adjust level of syrup if necessary. Wipe the rims of the jars with clean, damp paper towel and fix on new, two piece lids to finger tip tightness. If you have left over syrup, you may can it in half pint or pint jars. It's wonderful brushed on meat on the grill or added to potato salad. Place jars in a canner, cover with water by 2 inches. Bring water to a full rolling boil. When it reaches a full rolling boil, set the timer for 10 minutes for half pints or 15 minutes for pints. When timer goes off, use canning tongs to transfer the jars to a cooling rack and allow to cool, undisturbed for 24 hours. When fully cooled, wipe them with clean, damp washcloth, then label. Allow to mellow for at least 2 weeks, but preferably a month before eating



Best Use of Ingredients presented by Silvia Wilson

Rosy Rainbow Salsa

1 cup fresh strawberries, stemmed and chopped	¼ cup olive oil
1 clove elephant garlic, peeled and chopped	¼ cup water
2 tbsp. cider vinegar	¼ cup fresh cilantro leaves, chopped
¼ tsp. sea salt	¼ tsp. cayenne pepper
¼ cup red pepper, finely chopped	¼ cup orange pepper, finely chopped
¼ cup yellow pepper finely chopped	¼ cup fresh basil leaves, finely chopped
½ cup fresh blueberries, if small keep whole, if large chop in halves	
¼ cup finely chopped purple onion	

In a blender, blend until smooth, strawberries, olive oil, garlic, water and cider vinegar, cilantro, salt and cayenne pepper. Add blended mixture to other ingredients in mixing bowl. Mix together with a spoon. Makes 3-4 cups of salsa.

Note: Keeps best in a covered glass container in the fridge. You can adjust the amount of salt and cayenne pepper according to your taste.

Most Original presented by Mrs. Meenalochani Pattabiraman

Merry Berry Salsa

½ cup chopped strawberries	½ cup blueberries, halved
½ cup blackberries	¼ cup green grapes, halved
¼ cup each of chopped carrot, cucumber, green pepper, onion, tomato	
¼ cup cilantro chopped	1 tsp. ginger
1 dried red chili	1 tsp. cumin seeds
¼ cup garbanzo beans cooked and mashed lightly (optional)	

Salt to taste.

Dry roast red chili and cumin seeds and grind together with salt. Soak dry garbanzo beans overnight, drain the water, cook and mash is slightly. To give a good consistency and protein value, I have added this. Put all ingredients in a big bowl. Add the chili/cumin powder. Mix well, chill and serve. If you are not allergic to peanuts, add ¼ cup roasted peanuts at the end to add a crunchy taste.