Tomatillo Salsa Verde
Makes 16 servings

Ingredients:

2 pounds tomatillos, husked
1 cup finely chopped onion
2 teaspoon minced garlic
2 chile peppers, minced (Serrano)
4 Tablespoons chopped cilantro
2 Tablespoons chopped oregano
1 teaspoon ground cumin
3 teaspoons salt, or to taste
2-4 cups of water

Directions:

• Remove husks from tomatillos and boil for 10 -15 minutes until soft
• Add chopped garlic, onions and peppers to cooked tomatillos
• Using a blender, carefully puree the mixture adding water slowly until the right thickness
Jalapeño Corn Salsa

Makes 2-3 cups

Ingredients:

- 2 ears very fresh corn
- 2 vine-ripened tomatoes
- 1 small red onion, diced
- 3/4 cup diced red bell pepper
- 2 jalapeno chiles, minced
- 2 limes, juice of
- 1 tablespoon olive oil
- 1/4 cup chopped fresh cilantro
- Salt to taste

Directions:

- Remove the husks and silk from the corn and rinse the ears.
- Cut the kernels off the cobs.
- Cut the tomatoes into the same size dice as the onions and bell peppers.
- Combine the corn with the diced and minced vegetables.
- Stir in the chipotle puree, lime juice, olive oil, cilantro and salt.
Summer Salsa
Makes 40 servings

Ingredients:

4 ears fresh corn kernels
4 tomatoes, chopped
1 hot pepper, chopped
2 cloves garlic, minced
1 cup chopped green bell pepper
1 Tablespoon chopped fresh basil
1 tablespoon chopped fresh sage
1 tablespoon chopped fresh thyme
1 lemon, juiced
2 teaspoons olive oil

Directions:

• In a large bowl, mix together corn kernels, tomatoes, hot pepper, garlic, green pepper, basil, sage, thyme, lemon juice, and olive oil.
• Cover and chill in the refrigerator for at least 1 hour before serving.
Pico de Gallo - Salsa Recipe

Makes 2-3 cups

Ingredients:

- 3 large ripe tomatoes
- 1 clove garlic, minced
- 4 green onions, chopped (include the green part)
- 2 Tablespoon purple onion, finely chopped
- 1 fresh Jalapeño chiles, seeded and finely chopped
- 2 Tablespoon fresh cilantro, chopped
- ½ tsp salt, my preference is Kosher Salt
- ½ lime, juice of

Chop all vegetables the same size then combine all ingredients in a bowl.

Stir well...