

HOT SALSA

1 yellow sweet pepper diced
1 red sweet pepper diced (may be substituted)
1 orange sweet pepper diced
4-8 habanero or scotch bonnet peppers
4-8 jalapeno peppers
1 chipotle pepper diced (Use one Serrano or roasted Jalapeno)
4 banana peppers chopped fine
4 cups sweet onion
4 cups peeled diced tomatoes
1 1/2 cups white sugar
1/2 cup brown sugar
1/2 to 1 cup lime juice
2 tbsp. minced garlic
4 small cans tomato paste
4 cups vinegar
1 bunch cilantro
salt

Dice the sweet peppers, chipotle pepper and onion. Peel and dice fresh tomatoes. Chop the banana peppers very fine. Chop cilantro very fine. Puree the habanero and jalapeno peppers in 1/2 cup vinegar.

Put peppers, onion, tomatoes, hot pepper puree, vinegar, lime juice, garlic, cilantro, tomato paste, and brown sugar in large cooking pot and bring to boil. Boil for 20 minutes and reduce heat to simmer. Add white sugar and salt. Simmer for 10 more minutes.

Note: Depending on how sweet you like your salsa, you may want to reduce the sugar in this recipe. Taste as you go along and adjust accordingly.

Fresh Tomato Salsa

A standard and almost necessary accompaniment to most [Mexican food](#) is salsa. Salsa (meaning "sauce" in Spanish) comes in many different ways, the most common being chopped tomatoes, onions and chile. Growing up with a Hispanic mom from Tucson, we had salsa with meals several times a week - with steak and pinto beans, tacos, tostadas, over green beans. My job, even as a little girl, was to make the salsa for our meals. Usually I used canned tomatoes and canned Ortega chiles. Now with the prepared salsas so good and easily available, I typically save my salsa making for fresh salsas, including this fresh tomato salsa. "Salsa Fresca" or "Pico de Gallo", as this salsa is often called, is easy to make, especially because it requires no cooking. Just be careful when handling the chilies.



Fresh Tomato Salsa Recipe

INGREDIENTS

- 2-3 medium sized fresh tomatoes (from 1 lb to 1 1/2 lb), stems removed, finely diced
- 1/2 red onion, finely diced
- 1 jalapeño chili pepper (stems, ribs, seeds removed), finely diced (use more for hotter version)
- 1 serano chili pepper (stems, ribs, seeds removed), finely diced (use more for hotter version)
- Juice of one lime
- 1/2 cup chopped cilantro
- Salt and pepper to taste
- Optional: oregano and or cumin to taste

METHOD

1 Start with chopping up 2 medium sized fresh tomatoes. Prepare the chilies. Be very careful while handling these hot peppers. If you can, avoid touching them with your hands. Use a fork to cut up the chilies over a small plate, or use a paper towel to protect your hands. Wash your hands thoroughly with soap and hot water after handling and avoid touching your eyes for several hours. Set aside some of the seeds from the peppers. If the salsa isn't hot enough, you can add a few for heat.

2 Combine all of the ingredients in a medium sized bowl. Taste. If the chilies make the salsa too hot, add some more chopped tomato. If not hot enough, carefully add a few of the seeds from the chilies, or add some ground cumin.

Let sit for an hour for the flavors to combine.

Makes approximately 3-4 cups.

Serve with chips, tortillas, tacos, burritos, tostadas, [quesadillas](#), pinto or black beans.

[Five Pepper Salsa](#)

Ingredients

- 1 can drained whole tomatoes
- 1/2 onion
- 2 cloves garlic
- 1 1/2 tbs oregano
- 1 tbs thyme
- 1/2 bunch cilantro
- 1 tablespoon olive oil
- 1 poblano chile, stemmed and seeded
- 1 chipotle chile, seeded and diced
- 1 new mexico chile, stemmed and seeded
- 2 habanero chiles, stemmed and seeded
- juice of 1/2 lime
- kosher salt to taste

To finish: Combine the ingredients in a food processor. Process to desired consistency (from chunky to smooth), transfer to a bowl and get ready to eat! I like it with chips. Remember to consider the saltiness of your chips in salting your salsa. The flavors get better the longer they have to rest and blend together, but it usually doesn't last long enough for me to find its true potential!

Fresh herbs also make a huge contribution to the flavor. I grow a large variety of peppers and herbs on and around the patio so I always have fresh ingredients to use. All herbs and peppers (excepting the chipotle) were home grown. Also, I prefer kosher salt, as it is free of the metallic taste you get from iodized kitchen salt. Be aware that kosher salt doesn't dissolve immediately, so be careful not to over do it!

Conclusion: Salsa is a fun, refreshing food! It is very healthy and can easily be tailored to your personal taste. Feel free to add or remove items from the the guidelines above and adjust quantities to what most suites your palate. Experiment! This salsa has wonderful freshness, flavors and nice heat. Enjoy and be prepared to get hooked!