

Salsa Recipe #3

Close to Home Salsa
PEOPLE'S CHOICE
AWARD!

Kathleen Ritner
Decorah, Iowa

8 Plum Tomatoes
2 Hot Banana Peppers
7 Winks Yellow Hot Peppers
5 Serrano peppers
5 cloves garlic
7 roma tomatoes
1 white onion
1 bunch cilantro
3 avocados
1 can tomato sauce
1 can diced tomatoes
Kosher Salt and pepper to taste
½ lime

Dice tomatoes, onion, and avocado and put into a bowl. Put all peppers and garlic in food processor (one at time) and pulse until small pieces add to bowl. Remove stem and chop cilantro leaves and add to the bowl. Squeeze lime into bowl, add tomato sauce, dices tomatoes and salt & pepper to taste

Salsa Recipe #4

Garden Fresh Salsa w/
Black Beans and Corn

Peri Burns
Rochester, Minnesota

20 ripe Roma tomatoes diced
6 ripe Early Girl Tomatoes diced
2 ears sweet corn, roasted in oven 15 minutes, cut off cob when cooled
4 cloves garlic – minced
1 red pepper, 1 yellow pepper, & 1 green pepper – diced
1 white onion & ½ red onion – diced
3 jalapeno peppers, no seeds, diced fine
5-6 cilantro leaves, chopped fine
1 lime juiced
1 12oz can black beans, drained and rinsed
1 T kosher salt
2 T white sugar
1 t black pepper
Dash olive oil

Roast corn in oven for 15 minutes, peel and cut off cob. Place all ingredients in large bowl. Stik and let sit at room temperature for ½ hour before you serve or refrigerate. Serve with chips, crackers, enjoy!

Salsa Recipe #5

Craig Imm's Salsa

Craig Imm
Spring Valley, Minnesota

9 orange tomatoes pureed
3 yellow tomatoes diced
1 large white onion, 4 T chopped garlic
1 20oz can pineapple tidbits
3 Fresno peppers
1 T salt
1 t white pepper
1 red bell pepper
¾ cup cilantro, chopped

Finely dice onion, add chopped garlic and sauté until cooked, set aside. Simmer tomato puree and add onions and garlic. Cook until desired thickness. Add salt, white pepper while cooking. Drain pineapple tidbits and add. Cool when desired thickness is reached. Dice Fresno peppers, yellow tomatoes, and red bell pepper, add to mixture. Lastly, finely chop cilantro and add, mix thoroughly. Keep refrigerated.

Salsa Recipe #6

Hot Salsa

Rhonda McManimon
Houston, Minnesota

25 lbs tomatoes
4 c various colored bell peppers
3 Jalapeno peppers
2c onions
1 c cider vinegar
1/2 c sugar
3 T dry mustard
2 T ground cumin
1 T ground red pepper
1 T salt
1 t red pepper flakes
1 t pepper

Salsa Recipe #7

Salsa

Conor McCaffrey & Jason
Schwarz
Decorah, Iowa

Green onion
Red onion
Apple
Pear
Kiwi
Garlic
Green pepper
Jalapenos
Tomatoes
Lime juice
Lemon juice
Kosher salt and pepper
Cayenne

Salsa Recipe #8

Cherokee Fog Salsa

Hilary Fruin, Mary Curry,
Dan Sheetz, and Cory
Stutts
Chicago, Illinois

Tomato Varieties: Cherokee Purple, Amish Paste, Green Zebra, Brandywine
Peppers: Ghost and Serrano
Onions: Red, Vidalia, White
Inchelium Red Garlic
Lime
Salt
Cilantro

Roast 8 unpeeled large cloves garlic with 2 Serrano peppers until skin is slightly blackened (10-15 minutes). Mix in blender with 1/3 cup fresh lime juice until fine puree and add 3/4 t salt.
Dice assortment of your favorite heirloom tomatoes, enough to make 1/2 gallon of salsa.
Dice one large Vidalia onion, one small white onion, and one small red onion. Finely mince one ghost pepper.
Drain onions in cold water.
1/2 large bunch of cilantro, chopped finely.
Mix pureed ingredients with diced tomatoes, ghost pepper, and onions. Add cilantro and season with additional salt to taste.

Salsa Recipe #9

Sassy Salsa

Peg Newgard
Waterloo, Iowa

Chop:
8 tomatoes
1 small onion
½ green pepper
1 Anaheim
2 Serrano
¼ c fresh cilantro
1 ½ t garlic

Add:
1 T lime juice
1 t cumin
½ t salt

Salsa Recipe #10

Brent Garlock
Decorah, Iowa

No recipe available

Salsa Recipe #11

Colleen Walsh
Decorah, Iowa

No recipe available

Salsa Recipe #12

Pug Mama's Salsa
"Mild Mannered" Tomato
Corn and Black Bean Salsa

Patti Mittelstadt
Elgin, Iowa

Heaping Rubbermaid dishpan of fresh tomatoes
3 15oz cans black beans, rinsed well and drained
36oz bag frozen corn, cooked and drained
2 6oz cans tomato paste
3 medium red onions, diced
5 fresh jalapenos, seeded and diced
2 big handfuls fresh Italian parsley, minced
1 big handful fresh cilantro, minced
1/2 c minced fresh garlic
2 T canning/pickling salt
2 T coarse black pepper
Juice of 4 limes
1 c cider vinegar
4 T cornstarch
Wash, core, & peel tomatoes using boiling water immersion method.
Drain well. Half tomatoes & squeeze to remove most of seeds & juice, drain well. Mix all ingredients except cornstarch & vinegar.
Simmer 10 min. Mix cornstarch & vinegar, add to salsa. Simmer 1-2 min. Pour salsa into prepared pints jars and seal. Process in boiling water bath for 15 min . Makes about 16 pints

Salsa Recipe #13

Salsa – Medium

Anthony Stumbo
Waukon, Iowa

1 gallon blanched, peeled, and diced tomatoes
1 jalapeno
4 peppers, sweet, yellow, orange, green, red
1 T canning salt
1 T pepper
1/4 cup sugar
1 large onion

Boil 2 hours or desired thickness.

Salsa Recipe #14

Kate's Big Batch
Southwestern Salsa

Kate Glor
Lanesboro, Minnesota

Prepare tomatoes (I prefer Momma Roma) ripe, by washing unblemished fruit then dipping a few at a time in brisk boiling water then immediately plunge into cold water. Skins will strip off with ease, cut off top. Chop tomatoes letting liquid drain. Freeze in 5 quart ice cream pails until ready to can a batch using 2 ice cream pails prepared. Take out of freezer the night before. In the morning drain off clear liquid. Begin heating tomatoes on medium heat in a large stainless steel kettle. Cook black turtle beans equal to 6 cups.

Chop:

5 c Wallawalla onions
5 c assorted sweet type bell peppers
5 c fresh off the cob uncooked sweet corn
2 1/2 c mixed Jalapeno and red cayenne
3 T minced garlic
2 T cumin
5 T each of sugar and canning salt
5 T oregano
1/8 c vinegar

Once tomatoes are simmering add all ingredients. Cook down until you have desired consistency. Prepare and sterilize jars, heat kettle for hot water bath. Fill jars 1/2 inch from top, process in boiling bath about 20 min.

Salsa Recipe #15

Smoky Ancho and Black Bean Salsa

Casey Henderson
Decorah, Iowa

1 qt black beans, soaked and cooked
2 lbs roma tomatoes, diced
3 ea sweet corn
1 ea red onion
2 T garlic, minced
2 ea ancho peppers, soaked
1 bunch cilantro
4 ea limes
2 t salt
1 t cumin

Soak black beans overnight and cook until soft. Soak and puree ancho peppers and fold into black beans. Juice limes and add to mixture along with chopped cilantro. Roast ears of sweet corn in husk until dark brown. Cut off cob and add to black beans. Small dice all other ingredients and mix in large bowl. Let sit for 30 min.

Salsa Recipe #16

Smoky Jamaican Heirloom Salsa

Diane Sparrow
Osage, Iowa

6 ripe heirloom tomatoes, $\frac{3}{4}$ lb shrimp, 2 – $\frac{1}{4}$ " thick slices fresh pineapple, peeled, 4 fresh jalapeno peppers, 1 small red onion, 1 head fresh garlic, 3 tablespoons olive oil, $\frac{1}{4}$ cup fresh squeezed lime juice, 2 teaspoons Jamaican Jerk seasoning (or to taste), 1 T honey, 1 t sea salt, $\frac{1}{2}$ c fresh cilantro leaves, chopped, Alder, Apple, or Maple wood chips for smoking

Cut tomatoes into bite size pieces and place in a colander to drain. Preheat barbeque grill. Soak wood chips in water for 30 min. Toss the shrimp with 1T lime juice & 1T olive oil in a small bowl. Cut 2 of the jalapenos in half & seed. Brush the cut sides of the pepper with a little of the remaining olive oil. Cut the onion in half and brush cut sides with olive oil. Cut the top off the head of garlic and brush top with a little olive oil. Brush both sides of the pineapple slices with the remaining oil.

Place the wood chips on hot coals. Place the jalapeno, onion, and pineapple over indirect heat cut side down. Add the shrimp and head of garlic, cut side up. Close cover and smoke. Remove shrimp after 10 minutes or when pink. Smoke vegetables for 10 more minutes. Remove and cool slightly.

No recipe available

Salsa Recipe #17

Lauren Varley
Decorah, Iowa

Salsa Recipe #18

Jubal Fulks
Decorah, Iowa

No recipe available

Salsa Recipe #19

Medium Salsa
Andy Hageman
Decorah, Iowa

16 c tomatoes, chopped
5 c onions, chopped
4 T garlic, minced
 $\frac{3}{4}$ c chopped jalapenos, seed included
 $\frac{1}{3}$ c sugar
1 c vinegar
 $\frac{1}{4}$ c pickling salt
2 tsp cumin
2 heaping tsp black pepper
1 tsp alum
2 T chili powder
2 t dried cilantro
5 c bell peppers, chopped

Bring to a boil. Simmer 1 $\frac{1}{2}$ hours, to thicken add tomato paste if desired.

Salsa Recipe #20

Salsa Batch No. 9
Mitchell Davis
Waukon, Iowa

4 medium-sized yellow onions
14 cups Better Boy Tomatoes
4 green bell peppers
4 habanero peppers
4 Cayenne peppers
1 t black pepper
1 T chili pepper
1 T garlic salt
 $\frac{1}{2}$ cup sugar

12 oz can Tomato Paste (opt)

Blanch and peel tomatoes, chop peppers and onions. Ingredients are then boiled and blended to create a flavorful, spicy mixture that's great with tortilla chips and on Mexican-style foods. Once desired consistency is achieved, pour into jars while still hot.

Salsa Recipe #22

Sweet Corn Salsa

Theresa McManimon
Houston, Minnesota

Combine the following in a bowl:
2 cups sweet corn
1 black krim tomato, chopped
3 red zebra tomato, chopped
2 Powers (sp?) Heirloom, chopped
1 Wis. 55 tomato, chopped
1 c sweet currant tomatoes, chopped
1 large yellow onion, chopped
1 purple beauty pepper, chopped
2 healthy pepper, chopped
1 Tolli's Sweet Italian pepper, chopped
4 cloves garlic, minced
1 c cilantro chopped
1 t coarse salt
½ t garlic salt
5 jalapeno peppers, chopped

Salsa Recipe #23

Three Sisters Salsa

Carolyn, Evelyn, and Barb
Evelyn Perry
Rochester, Minnesota

Peel and Chop:
6 lbs tomatoes, 8 large onions, 3 small jalapeno peppers, 2 banana peppers, 2 small red chili peppers, 4 large green peppers, 2 bulbs garlic, 1 cup fresh parsley

Combine with:
1 T black pepper, 2 T salt, 1 T basil, rubbed, 1 t thyme, rubbed, ½ t cayenne pepper, 3 – 6oz cans tomato paste

Blend all ingredients together; simmer for 45 minutes to 1 hour.

Then add:

½ - 1 cup sugar

½ - ¾ cup vinegar

Simmer for 1 hour

Put salsa into pint jars. Process in pressure cooker up to 10lbs or place in hot water bath, 20-25 minutes

Salsa Recipe #24

Fresh Mango Salsa

Jon Sparrow
Osage, Iowa

4 ripe heirloom tomatoes of your choice
1 ripe mango, peeled and seeded, chopped
1 avocado, peeled and pitted, chopped
½ cup chopped red pepper
3 cloves garlic, minced
2 fresh jalapeno peppers, seeded and minced
½ cup chopped red onion
3 Tablespoons fresh lime juice
1 teaspoon honey
1 teaspoon kosher salt
½ cup fresh cilantro, chopped

Cut tomatoes into bite size pieces and place in a colander to drain for 30 minutes. Combine mango, avocado, onion, pepper in bowl. Add the minced garlic and jalapeno. Combine the lime juice, honey, and salt. Toss with the vegetables. Add the drained tomatoes and cilantro. Refrigerate for 30 minutes.