



Duluth Community Garden Program

206 West Fourth Street Duluth, MN 55806 218.722.4583

Tomatillo Salsa

8 tomatillos (about 10 ounces), husks discarded
2 jalapeño chiles with seeds (wear rubber gloves),
chopped
1 small handful fresh cilantro, washed well, spun dry
¼ cup water
½ small white onion, finely chopped
¼ tsp coarse salt or to taste

Rinse tomatillos under warm water to remove stickiness and dry them. Quarter tomatillos and puree them in a blender with jalapeño, cilantro, and water until very smooth. In a bowl, stir together tomatillo mixture, onion, and salt. Bring salsa to room temperature before serving. Salsa may be made 10 hours ahead and chilled, covered.

Makes about 1 cup.

Green Tomato Salsa

1 poblano chile
2 pounds (about 6 medium) green tomatoes, seeded and
finely chopped
1 small or ½ large Vidalia or other sweet onion, finely
chopped
1 medium cucumber, peeled, seeded, and finely chopped
4 scallions, sliced thinly crosswise
2 tbsp freshly squeezed lime juice (about 2 limes)
1 tbsp extra-virgin olive oil
½ cup finely chopped fresh cilantro
coarse salt and freshly ground pepper

Roast chile directly on a gas stove burner over high heat, or under the broiler turning as each side blackens. Transfer to a bowl and cover with plastic. Peel off skin, discard stems and seeds. Finely chop chile and place in a medium bowl. Add tomatoes, onion, cucumber, scallions, lime juice, oil, and cilantro. Stir. Season with salt and pepper; let stand 30 minutes. Store in refrigerator up to 3 days.

Raw Green Salsa

½ pound tomatillos, husks removed
1 clove garlic, chopped
4 Serrano chiles, chopped
½ tsp instant chicken bouillon
2 tbsp onion, finely chopped
2 tbsp cilantro, finely chopped

Chop tomatillos, garlic, chiles, and bouillon in a blender. Do not puree. Stir in onion and cilantro. Serve at room temperature.

Asada (roasted) variation: this condiment is for meat and fish and calls for doubling the ingredients. Heat tomatillos and chiles on a very hot griddle. Remove chiles when slightly browned (5 minutes) and cook tomatillos until browned and mushy (about 10 minutes). Grind together with other ingredients.

Cranberry Salsa

1/3 cup red onion, finely chopped
1/3 cup bell pepper, finely chopped
1/3 cup fresh jalapeno pepper, seeded and finely chopped
1/3 cup dried cranberries or craisins
1/3 cup cherry jam
1 ½ tbsp vinegar
1 ½ tbsp cilantro, finely chopped (or to taste)
1 to 2 tsp black pepper
1 to 2 garlic cloves, finely chopped

Combine all ingredients. Mix well, cover, and chill several hours or overnight. Serve with large dip chips. This salsa is so good; you'll wish you'd made more!

Vegetable Salsa

2 tbsp vegetable oil
1 cup onion, diced
1 cup celery, diced
1 cup carrots, sliced
3 cloves garlic, minced
1 to 2 cups hot peppers, seeded and chopped
3 tbsp fresh parsley, chopped OR 1 tbsp dried parsley
1 tbsp fresh cilantro
6 cups fresh tomatoes, finely chopped OR 4 cups tomato puree
½ cup wine vinegar
1 tsp salt
1 tsp sugar

Heat oil in large saucepan. Add onions, celery, carrots, garlic, and peppers. Sauté until soft, about 10 minutes. Add parsley, cilantro, tomatoes, vinegar, salt, and sugar. Simmer for 45 minutes. Allow to cool slightly, then blend to a smooth puree in a food processor or blender (in batches). Return to saucepan and simmer for another 30 minutes. Adjust seasonings if desired. Salsa will keep in the refrigerator for a few weeks, or it can be canned or frozen. To can salsa, ladle into clean hot pint jars, leaving ¼ inch space. Process in boiling water bath for 15 minutes.

Yield 2 ½ pints.

The vegetables give this salsa a thick texture that makes it good on sandwiches and burgers.

Fresh Tomato Salsa

4 large ripe tomatoes
½ medium white onion, chopped
1/3 cup cilantro, chopped
1 Serrano or 2 jalapeño peppers, minced (if you want the salsa to be hot, leave in the seeds. For mild salsa, take the seeds out.)
3 tbsp fresh lime juice
¼ tsp salt

Cut out the tomato cores. Cut the tomatoes crosswise in half and squeeze gently to remove the seeds. Chop the tomatoes. In a medium bowl, combine the chopped tomatoes with the onion, cilantro, Serrano or jalapeno peppers, lime juice, and salt. Stir to mix well. Season with additional salt to taste. Serve at room temperature.

Cucumber Salsa

2 cucumbers peeled, seeded, and chopped
1 cup sour cream
1 cup plain yogurt
¼ cup fresh parsley, chopped
¼ cup fresh cilantro, chopped
1 tsp ground cumin
½ tsp salt

In a medium bowl, combine the cucumber, sour cream, yogurt, parsley, cilantro, cumin, and salt. Mix well. Cover and refrigerate for 2 hours before serving.

Chile Salsa

5 pounds ripe tomatoes
2 pounds chile peppers
1 pound onions, chopped
1 cup vinegar
3 tsp salt
½ tsp pepper

Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water and slip off skins. Combine tomatoes, onions, peppers, and remaining ingredients in a large saucepan. Heat to boil and simmer 10 minutes. For a milder salsa, use fewer peppers, remove seeds from peppers, or substitute sweet peppers for some of the hot peppers. You may also add fresh chopped cilantro to taste.

Caution: wear rubber gloves while handling chiles or wash hands thoroughly with soap and water before touching your face.

To can the salsa, fill clean hot pint jars, leaving ½ inch headspace. Adjust lids and process pints 20 minutes in boiling water bath.

Lee Ann's Salsa

8 cups tomatoes, coarsely chopped
¼ cup jalapenos, finely diced
2 cups onions, diced
2 cups green pepper, chopped
½ cup garlic, fresh minced
¼ cup white vinegar
1 tsp. Oregano
1 tsp cumin
1 tsp cayenne
1 T. sugar
1 T. salt
Fresh cilantro