



New Mexico Salsa Trio

By: Chef Eric of La Posada

Avocado Salsa

Ingredients:

- 4 Avocados
- 1 or 2 Early Choice F1 Tomatoes
- 2 Jalapeno Gigantia F1 Peppers
- Salt and Pepper to Taste
- 3 Limes (juice)
- 1 bunch cilantro

Directions:

1. Puree all ingredients together and serve

Pico de Gallo

Ingredients:

- 3 Orange Heirloom F1 Tomatoes
- 2 to 3 Cipollini Onions
- 2 Jalapeno Gigantia F1 Peppers
- Salt to Taste
- 2 to 3 Limes (juice)
- 2 cloves of garlic
- 1 bunch cilantro

Directions:

1. Dice tomatoes, onions, peppers, and garlic.
2. Mix in bowl and add lime juice and chopped cilantro, season with salt to taste.
3. Refrigerate for up to 4 hours before serving.

Roasted Salsa Rosa

Ingredients:

- 2 to 3 Cipollini Onions
- 2 Cardeners Choice F1 Tomatoes
- 2 Jalapeno Gigantia F1 Peppers
- Salt to Taste
- 3 Limes (juice)
- 1 bunch cilantro
- 4 cloves of garlic
- 2 tablespoons olive oil

Directions:

1. Roast tomatoes, onion, garlic, jalapenos with oil for 20 minutes at 350°F.
2. After cooling roasted mixture, puree in blender until smooth.
3. Add cilantro, lime juice and season with salt.
4. Blend again and serve.

(A mixture of red, blue and white tortilla chips are the first choice for serving with these salsas but be creative and use pita chips or any other chip you choose.)