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Photo by Russell Bamert

# Let's Salsa

## FRESH SALSA VERDE

I love this summer salsa, the raw tomatillos give it an almost citrusy bite, and it makes a fun dipping sauce for tacos and chips. Drop a spoonful in your tortilla soup or frijoles, or drizzle it across your grilled fish fillets.

(Makes 2 cups enough for 4 to 6 servings)  
 12 tomatillos, peeled, cored and chopped  
 1 to 2 cloves garlic, peeled  
 1 small bunch cilantro, minced  
 6 green onions, chopped  
 3 fresh jalapeno chiles, seeded and chopped  
 1/2 teaspoon kosher salt  
 1 ripe avocado cubed (Optional)

Place the tomatillos, garlic, cilantro, green onions, jalapenos, and salt in a blender or food processor and pulse until the onions are processed, about 10 to 15 seconds. Pulse a few more times if needed but do not process until completely smooth. Pour into a air tight container, and chill for 1 to 2 hours to allow the flavors to blend. Before serving add some the avocado cubes if desired.

## SWEET PEACH SALSA

Remember when our mothers and grandmothers made apple and peach jellies and jams? Well, we "Millennium Moms" are waiting for the same fruit to ripen each season, only we are turning it into incredible salsas. This sweet-hot salsa is a takeoff on the classic Pico de Gallo.

(Makes 2 cups, enough for 4 to 6 servings)  
 6 peaches, pitted, peeled and diced  
 1 medium red onion, diced  
 Juice of 2 limes  
 1 red bell pepper, seeded & diced  
 2 fresh jalapeno chiles, seeded & diced  
 1/2 cup jicama, peeled and chopped

Gently combine all ingredients and chill for 1 hour, stirring gently and often. Serve as a condiment with chicken, pork or fish. It also tastes great with warm crispy corn chips.

## FIESTA TOMATO RELISH

This is more of an Americanized dip than a true salsa. The simple tomato and onion combination elevates the green chile flavor. I love it just served on crackers or corn tortilla chips. But it is also great on grill steak or chicken.

3 to 4 ripe tomatoes, cored and chopped  
 1/2 cup fresh green chiles, roasted, peeled and chopped  
 1 white onion, chopped  
 2 green onions, chopped  
 salt to taste

Combine the tomatoes, chile and onion in a medium bowl. Add the green onions and salt. Mix well, and refrigerate at least 1 hour.

