

Traditional Salsa

Yield: 4 cups

This is an all-purpose salsa. Great with chips, grilled meats or tacos.

1 medium	onion, chopped fine
1 lb	Roma tomatoes, cut in half and seeded, then chopped
2	Serrano chilies, cut in half and seeded, then chopped
1/4 cup	cilantro, chopped
2 tbsp	fresh lime juice
2 tsp	granulated sugar
2 tsp	salt

1. Rinse chopped onion in a strainer under warm water for a few minutes. Shake dry.
2. Place onions, tomatoes, chilies, cilantro, lime juice, sugar and salt into a large bowl. Toss. Place in refrigerator for up to 3 days.

Peach Mango Salsa

Yield: 2 cups

This sweet and fruity salsa can be used on top of fish and chicken besides with chips for a dip.

1/2 inch	piece of fresh ginger (juice only)
2 large	peaches, cut in fourths and pitted
1 large	mango, skinned, pitted and quartered
1 tbsp	fresh lime juice
1/2 tsp	cayenne pepper
1/2 tsp	salt

1. With a garlic press or ginger grater, press the juice out of the ginger so you have 1/2 tsp (2mL). Place into a medium bowl.
2. In work bowl fitted with metal blade, pulse peaches and mango about 8 to 10 times. Place in bowl with the ginger juice. Add lime juice cayenne pepper and salt. Toss together. You can refrigerate covered for up to a week.