

ST. MATTHEW'S EV. LUTHERAN CHURCH

HOLY SMOKES SALSA FRESCA (FRESH SALSA) RECIPE

<u>INGREDIENT</u>	<u>MILD SALSA</u>	<u>MEDIUM SALSA</u>	<u>HOT SALSA</u>
Tomatoes, seeded & chopped	1 ½ cups	1 ½ cups	1 ½ cups
White onion, chopped	1 cup	1 cup	1 ½ cups
Garlic cloves, minced	1 tsp.	2 tsp.	3 tsp.
Fresh Chiles, seeded & minced	2 Tblsp. (jalapeno)	5 Tblsp. (jalapeno)	7 Tblsp. (mixed jalapeno, banana &/or habanera)
Lime (fresh)	2 Tblsp. juice	2 Tblsp. juice ½ tsp. finely minced peel	2 Tblsp. Juice ½ tsp. finely minced peel
Olive oil	2 Tblsp.	2 Tblsp.	2 Tblsp.
Cilantro (fresh), minced	2 Tblsp.	2 Tblsp.	3 Tblsp.
Salt/Pepper	½ tsp. each	½ tsp. each	½ tsp. each

1. Combine all ingredients.
2. Place in clean jars with lids. Wipe & decorate jars.
3. Keep chilled; should be served in 1-3 days.