Spicy Red Salsa
1-3 cloves roasted garlic
1/4 white onion roasted and chopped
1/2-2 roasted jalapeño or serrano chilies (remove seeds for milder salsa)
2 roasted roma tomatoes
Pinch of cilantro, lime juice, salt to taste.
Grind the garlic in the molcajete, add chile, onions, tomatoes, a pinch of cilantro, salt and a few drops of lime juice. Continue mashing until well blended.

Tangy green Salsa
1-3 cloves roasted garlic
1/4 white onion roasted and chopped
1/2 - 1 serrano chilies (remove seeds for milder salsa)
4 roasted tomatillos
Grind the garlic in the molcajete, add chile, onions, tomatoes, a pinch of cilantro, salt and a few drops of lime juice. Continue mashing until well blended.

Oaxacan Style Guacamole
1/4 cup of green salsa verde
1 ripe avocado
Lime and Salt to taste
Use your molcajete to blend all the ingredients until smooth.

Pico de Gallo
2 roma tomatoes
1/2 white onions diced
1/2 Serrano chile de-seeded and diced
Pinch of cilantro, lime juice and salt to taste
Mix all ingredients together then separate into 2 bowls. To one of the bowls, add a few drops of lime, pinch of cilantro, salt to taste.
In the other bowl

Tropical Salsa
Add 1 tbls chopped pineapple to the pico de gallo, or your favorite tropical fruit. Mix well and serve.

Mango/Melon Mix Salsa - try this!!!
1/2 red pepper, diced
1/2 jalapeño de-seeded and diced
1 tbls of mango or melon (you can also use honey dew, papaya) Pinch of cilantro and 4 drops of lime juice
Mix all ingredients together. Best served with Chicken or Fish.

ROMPOPE Dessert Salsa
1 tbls of melon diced
1 tbls of pineapple diced
1 tbls apple diced
1-2 tbls Rompope (Vanilla Rum Liqueur)
Sprinkles of shredded dried coconut
Mix and serve over your favorite ice-cream.

Traditional Lime Margarita
(serves one)
1 shot of Tequila
1 shot of Controy (Orange Liqueur)
Juice of 1/2 a lime
Rim your glass with salt. Add ice. Squeeze the lime juice in your glass. Add the two shots of alcohol and stir.

Frozen Strawberry Margaritas
(serves 1 pitcher)
4 shots of Tequila
4 shots of Controy (Orange Liqueur)
Juice of 1 lime
1 Cup fresh strawberries 2 cups of ice
In a blender, add your alcohol, lime, ice and strawberries. Blend till all ingredients are pureed. Be sure to sugar the rim of your glass before serving.

Salud, Dinero y Mucho Mucho Amor!!

SALSAS
For the roasted ingredients in Red and Green salsa, brush the vegetables with olive oil and place on a baking tray. Roast in oven (or grill) for 25-30 minutes at 350 degrees.

DON’T FORGET TO DANCE SALSA!!!

START WITH THE MARGARITAS!!

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