THE "ORIGINAL" AND BEST

SALSA AND SALSA

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SALSA MAZATLAN

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SALSA LOS CABOS

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SALSA COZUMEL

Traditional Margarita
1 shot of Tequila
1 shot of Controy (Orange Liqueur)
Juice of 1/2 a lime
Salt the rim of your glass. Squeeze the lime juice in your glass
Add the two shots of alcohol, ice and stir.

Frozen Strawberry Margaritas
4 shots of Tequila
4 shots of Controy
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.

SALSAS

For the roasted ingredients in some of these salsas, brush the vegetables with olive oil and place on a baking tray and roast in oven (or grill) for 25-30 minutes at 350 degrees.

Fiery Red Salsa
1-3 cloves roasted garlic
1/4 white onion roasted and chopped
1/2-2 roasted jalapeño or serrano chiles (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 Salsa Verde
1-3 cloves roasted garlic
1/4 white onion roasted chopped
1/2 -1 serrano chiles (remove seeds for milder salsa)
4 roasted tomatillos
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.

Oaxacan Guacamole
1/4 cup of green salsa verde
Juice from 1/2 -1lime
1 ripe avocado
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 jalapeño 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 few drops of lime, pinch of cilantro, salt to taste.

Mango/Melon Mix Salsa
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.

In the other bowl:
Tropical Salsa
Add 1 tbls. chopped pineapple, or your favorite tropical fruit.
Mix well and serve.

Rompope Dessert Salsa
1/2 mango,melon, or pineapple chopped
1 tbls. chopped apples
1-2 tbls. Rompope (Vanilla liqueur)
1 tbls. coconut
Mix and chill. Serve over ice-cream of your choice.

SEND US YOUR PHOTOS!

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LELA THE PIG