



SALSA MAZATLAN

SALSA COZUMEL

Traditional Margarita

1 shot of Tequila
 1 shot of Orange Liqueur
 Juice of ½ 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

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. Roast in oven (or grill) for 25-30 minutes at 350 degrees.

Fiery Red Salsa

1-3 cloves roasted garlic
 ¼ white onion roasted and chopped
 ½-2 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
 ¼ white onion roasted chopped
 ½ -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

¼ cup of green salsa verde
 Juice from ½ -1lime
 1 ripe avocado
 Salt to taste
 Use your molcajete to blend all the ingredients until smooth.

Pico de Gallo

2 roma tomatoes
 ½ white onions diced
 ½ 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 a few drops of lime, pinch of cilantro, salt to taste.

Mango/Melon Mix Salsa

½ red pepper, diced
 ½ 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.

Rompoppe Dessert Salsa

½ mango, melon, or pineapple chopped
 1 tbls chopped apples
 1-2 tbls Rompoppe (Vanilla liqueur)
 1 tbls coconut
 Mix and chill. Serve over ice-cream of your choice.

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SALSA AND SALSA