

The Original **Salsa and Salsa**TM Tour

MARGARITAS!!

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.**



Spicy 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 green Salsa

1-3 cloves roasted garlic

1/4 white onion roasted chopped

1/2 -1 serrano chiles (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 tbs chopped pineapple to the pico de gallo, or your favorite tropical fruit. Mix well and serve.

ROMPOPE Dessert Salsa

1/2 melon, pineapple and apple chopped,

1-2 tbsp Rompope (Rum Vanilla liqueur)

Sprinkles of dried coconut

Mix and chill. Serve over ice-cream of your choice..



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