

The Original *Salsa and Salsa*™ 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.



Salud, Dinero y Mucho Mucho Amor!!

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.

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..

www.salsaandsalsa.com / salsaandsalsa@gmail.com

www.lelathepig.com - Follow LELA THE PIG on facebook!

