
Mild Red Salsa

- 1 small onion
- 3 ripe red tomatoes
- 1 to 2 pickled jalapeno peppers
- 2 tablespoons olive oil
- ¼ cup coarsely chopped cilantro
- Salt and pepper to taste
- 3 to 6 tablespoons water

Coarsely chop the onion, tomatoes and jalapeno in a food processor or blender. Add the olive oil, cilantro, salt, pepper and enough water to make a sauce-like consistency. Transfer to a bowl, cover and refrigerate until serving. Makes enough for four servings. Use as a dip or as an accompaniment to grilled, roasted or poached fish, poultry or meat.

Note: See variations after the next recipe.

Mild Green Salsa

- 1 small onion
- 1 small clove garlic
- 8 tomatillos, peeled and stemmed
- 1 to 2 pickled jalapeno peppers
- 1 tablespoon olive oil
- ¼ cup coarsely chopped cilantro
- Salt and pepper to taste
- ¼ to ½ cup cold water

Coarsely chop the onion, garlic, tomatillos and jalapenos in a food processor or blender. Add the olive

oil, cilantro, salt, pepper and enough water to make a sauce-like consistency. Transfer to a bowl, cover and refrigerate until serving. Makes enough for four servings. Use as a dip or as an accompaniment to grilled, roasted or poached fish, poultry or meat.

Here are some variations on Red and Green Salsa.

Tomato Salsa With Garbanzos. Follow the recipe for green or red salsa, and toss with one-half cup cooked garbanzos.

Tomato and Olive Salsa. Follow the recipe for green or red salsa, adding two tablespoons of brine from green olives and one-quarter cup chopped pitted green olives instead of the cilantro.

Red and Green Salsa. Follow the recipe for Red Salsa, substituting four or five chopped scallions for the onion.

Jalapeno Salsa

- 1 large clove garlic
- 6 to 7 pickled jalapeno peppers, stemmed and seeded
- 2 tomatoes, stemmed and cut in chunks
- ½ cup cold water

Place all ingredients together in the bowl of a food processor or blender, and chop until fine. Trans-

fer to a bowl, cover and refrigerate until serving. Makes enough for four servings. Use as a dip, over eggs or with grilled meats or shellfish.

Gazpacho Salsa

- 2 stemmed tomatoes, cut in chunks
- ¼ small cucumber, cut in chunks
- ¼ pickled jalapeno, stemmed and seeded
- 1 tablespoon chopped onion
- ½ teaspoon minced garlic
- 2 tablespoons olive oil
- 1 tablespoon wine vinegar

Chop all ingredients in a food processor or blender. Transfer to a bowl, cover and refrigerate until serving. Makes enough for four servings. Serve with grilled, roasted or poached fish, poultry or meat.

Artichoke Salsa

- 1 jar (6 ounces) marinated artichoke hearts, finely chopped
- 1 small clove garlic, minced
- Juice of ½ large lemon
- ¼ cup toasted pine nuts

Mix all the ingredients together. Transfer to a bowl, cover and refrigerate until serving. Serve with grilled steaks, lamb, fish or chicken. Makes enough for four servings.
