

Texas Salsa Trio

Mission Salsa

1-28 ounce can of fire roasted tomatoes

1 jalapeno, seeded and chopped

½ small onion, chopped

1 teaspoon salt

3 cloves of garlic, sliced

½ cup chopped cilantro

½ teaspoon black pepper

1 lime

Put all ingredients (except the lime) into a food processor or blender. Blend until all ingredients are chopped and mixed well. Squeeze lime juice into mixture. Let ingredients combine for at least 20 minutes and serve.

Salsa Verde

10 tomatillos, husked and rinsed

1 onion, sliced

2 tablespoons salt, or to taste

8 serrano chile peppers, sliced

1 tablespoon chopped garlic

Place the tomatillos, serrano peppers, onion, and garlic in a saucepan, and add water just to cover. Sprinkle the salt over the top, bring all to a boil, reduce the heat to medium-low, and cook until the tomatillos are soft and have turned slightly brownish in color, 20 to 30 minutes. Add more water, if needed to prevent burning.

Pour the cooked vegetables into a blender or food processor and blend until smooth. Let ingredients cool in refrigerator and serve.

Hot Black Bean and Corn Salsa

1 tablespoon olive oil

3 cloves of garlic, minced

1 -15 ounce can of black beans, rinsed and drained

½ cup tomatoes, chopped

1 teaspoon ground cumin

¼ teaspoon paprika

Salt to taste

1 medium onion, finely chopped

½ cup corn kernels

1 teaspoon dried oregano

½ teaspoon ground coriander

¼ teaspoon ground chipotle powder

½ cup shredded cheddar cheese

Preheat oven to 350°. Heat oil in a large skillet. Saute onions and garlic for 1 to 2 minutes, until softened. Add black beans and cook until warmed through. Mash lightly with the back of a large spatula. Add corn, tomatoes, oregano, cumin, coriander, paprika, chipotle powder and salt to taste. Cook for 2 to 3 minutes until vegetables are warmed through. Spoon contents of pan into a pie pan. Sprinkle cheese on top. Put pie pan into the oven and bake for 15 minutes until bubbly. Take out of oven and allow to cool for 10 minutes before serving.

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