DISTRICT 5 4-H FOOD SHOW
RECIPE SUBMISSION PAPERWORK

CONTESTANT NAME: Aaron Black					
CATEGORY *Please check one*	X Appetizer	Main Dish	Side Dishes	Healthy Desserts	
COUNTY	Anderson				
AGE DIVISION	^ Junior	Intermediate	Senior		

Name of Recipe: Aaron's Homemade Salsa		
Prep Time: 30 minutes	**Cook Time:** N/A	**Cost:**

Type Recipe Here:

Aaron Black
Aaron's Homemade Salsa

Ingredients:

1 Large Can (26oz) Diced Peeled Tomatoes, Drained
1 Small Can (15oz) Diced Peeled Tomatoes, Drained
2 Cans Diced Tomatoes & Green Chilies, Drained
1 Cup Fresh Cilantro Leaves
3-4 Cloves of Garlic
2 Jalapenos
1 Large Onion
2 Tablespoons of Salt

Directions:
First, wash the fresh cilantro and jalapeno peppers. Drain the cans of tomatoes and the cans of tomatoes and green chilies in a large colander. Cut the leaves of the cilantro off the stems for a total of one cup of fresh cilantro. Prepare the garlic cloves by cutting off the ends and peel off the outer skin. Cut the jalapeno peppers in half. Scoop the insides and seeds out of one of the peppers. Leave the seeds in the other pepper. Cut off the ends of the onion, peel off the outer layer of the skin and cut into large pieces. Put all the ingredients in the blender and blend until it is liquefied. Once it is blended, pour the salsa into jars or bowls. Enjoy! Store remaining salsa in the refrigerator. Makes 2 quarts.

By submitting the recipe, the contestant releases the recipe for use by Texas 4-H Youth Development and Texas A&M AgriLife Extension.

Revised July 2020