

## SALSA MASTERCLASS with JOHN GROUBER - Yield: 1 pint each



### Pico de Gallo:

*1/2 c Onion, small dice*  
*1/2 c Tomato, small dice*  
*2 ea Jalapeño, seeded and minced*  
*2 T Cilantro, chopped*  
*1 ea Lime juice*  
*To taste Salt and pepper*

1. Mix everything in a bowl. Add lime juice and seasonings to taste.

### Salsa Tatemada:

*4 ea Tomatoes*  
*2 ea Jalapenos peppers, seeded and destemmed*  
*1 ea Onion*  
*2 ea Garlic Cloves, peeled*  
*2 T Cilantro, chopped*  
*To taste Salt and pepper*

1. Char tomatoes, onion, garlic and chiles (your choice of a grill, pan, or in the oven).  
2. Let cool.  
3. Place charred vegetables in the blender and blend until desired consistency.  
4. Season to taste and garnish with cilantro.

### Salsa Fresca:

*1/2 c Onion, chopped*  
*1/2 c Roma tomatoes, chopped*  
*2 ea Jalapeño or serrano peppers, seeded*  
*2 T Lime juice*  
*1 ea Cilantro, chopped*  
*To taste Salt and pepper*

1. Place tomatoes, onion, and jalapeño on a blender. Pulse so tomatoes do not turn orange. Pulse until desired consistency for the salsa.  
2. Add to a bowl and mix in the lime juice and seasonings.  
3. Garnish with cilantro.

### Guacamole:

*4 ea Avocados*  
*1/4 c Onion, brunoise*  
*1/4 c Roma tomatoes, brunoise*  
*2-3 ea Jalapeños, seeded and brunoise*  
*1-2 ea Lime juice, fresh squeezed*  
*To taste Salt and pepper*  
*2 T Cilantro, chopped*

1. Mash avocados.  
2. Add onion, tomato, jalapeño and lime juice. Mix together.  
3. Season to taste and garnish with cilantro.

### Cilantro salsa:

*1 bunch Cilantro, rough chopped*  
*1 c Oil*  
*1/2 ea Lemon juice, fresh squeezed*  
*1 ea Garlic cloves*  
*1-2 ea Jalapeños, seeded and chopped*  
*To taste Salt and pepper*

1. In a blender, add all ingredients and blend until smooth.  
2. Taste and adjust seasoning as needed.