

# Hot Favorites

## Fresh Garden Salsa

2 – 4 fresh hot peppers  
1 garlic clove, peeled  
4 large, ripe tomatoes  
1 sweet onion  
¼ cup loosely packed fresh cilantro  
1/8 cup fresh basil  
Juice of one lime  
Salt to taste

Remove the tops of the jalapenos, and chop very fine. Mince the garlic and coarsely chop the tomatoes. Place the garlic, tomatoes, onions and cilantro in a large bowl. Stir to mix the ingredients. Add the jalapenos a little at a time, tasting until it is as hot as you like. Add the basil, then squeeze the lime juice into the salsa, adding salt to taste.

Serve with chips, in tortillas or in enchiladas

Yields about 4 cups

## Dave's Guacamole *Carpinito Crew's Favorite*

3 very ripe avocados – smashed  
1 medium red onion – diced  
1 – 2 jalapeno peppers – finely diced  
(with seeds for hot, or  
seeded for not so hot)  
1 medium tomato – seeded and diced  
2 ½ Tablespoon of cilantro – chopped  
Juice of one lime

Mix all ingredients together in a bowl and enjoy

## Zesty Salsa

10 cups peeled, cored, chopped red ripe tomatoes (about 6 pounds)  
5 cups seeded, chopped long green peppers (about 2 pounds)  
5 cups chopped onion (about 1 ½ pounds)  
2 ½ cups seeded, chopped hot peppers (about 1 pound)  
1 ¼ cups cider vinegar  
3 cloves garlic, minced  
11 tbs. cilantro, minced  
12 tsp. salt  
1 tsp. hot pepper sauce (optional)

Combine all ingredients in a large sauce pot. Bring mixture to a boil. Reduce heat and simmer 10 minutes.

Pour while hot into hot jars, leaving ¼ inch head space. Adjust caps. Process 15 minutes in a boiling water bath.

Yields about 6 pints