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Where attitude is everywhere, and the goat rules, so watch your backside.

Salsa recipes from the goat.

Salsa's so good - they will bring tears to your eyes!

MILD HONEY SALSA

INGREDIENTS

2 lb roma tomatoes
1-2 jalapeno peppers
1 anaheim pepper
1 mild banana pepper
1 small white onion
1 clove garlic
1-2 TBSP honey

DIRECTIONS

Use a food processor to cut up the ingredients. Cut up the peppers separately from the other ingredients. This way, you can add the peppers until you get the desired effect.

This recipe makes about 1 quart.
Scale up or down for the quantity you need.

COMMENTS

Mild honey salsa is great to serve to folks who are a little nervous around the spicier concoctions. The addition of honey gives it a wonderful sweet quality that works better than you might first suspect. Try this recipe on grilled chicken, or your eggs in the morning. You'll be pleasantly surprised.

There are no preservatives in home made salsa. Refrigerate after you make it, and when you're not serving it. Make only as much as you will use in a day or two. If you like spicier salsa, add more peppers. The blend of jalapeno, anaheim, and banana peppers gives a full flavor and the heat sort of sneaks up on you while you are enjoying the salsa. The roma tomatoes make for a meatier salsa. Feel free to substitute other types of peppers and tomatoes based on preference and availability.

Enjoy!