



## Basic Pico de Gallo (Base Salsa)

### Ingredients:

- 2 pounds ripe tomatoes, approximately 3, small diced
- 1 onion, or 2 cups small diced
- 1 cup chopped cilantro
- 2 jalapeños, seeded and finely minced
- 4 tablespoons lime juice (from about 2 limes)
- 1 teaspoon salt
- A couple of pinches of black pepper

### Instructions:

1. In a medium bowl, combine all the ingredients and stir.
2. For even better flavor, let the mixture sit overnight.
3. Serve with chips and enjoy!

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## Peach Salsa

### Ingredients:

- 1 semi-ripe peach, chopped small
- 1 cup basic Pico de Gallo
- Salt and pepper to taste

### Instructions:

1. In a small bowl, combine the chopped peach with 1 cup of basic Pico de Gallo.
  2. Season with salt and pepper to taste.
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## Smoky Mango Salsa

### Ingredients:

- 1/2 ripe mango, chopped small
- 1 cup basic Pico de Gallo
- Salt and pepper to taste
- A pinch of ground chipotle pepper

### Instructions:

1. In a small bowl, mix the chopped mango with 1 cup of basic Pico de Gallo.
  2. Season with salt, pepper, and a pinch of chipotle pepper to taste.
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## Chipotle Salsa

### Ingredients:

- 1 1/2 cups basic Pico de Gallo
- 1 tablespoon lime juice
- 1/2 teaspoon ground chipotle pepper
- 1/4 teaspoon salt

### Instructions:

1. Combine all ingredients in a blender or use a hand/stick blender to purée until smooth.
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## **Black Bean & Corn Salsa**

### **Ingredients:**

- 1 cup basic Pico de Gallo
- 1 cup black beans, rinsed and drained well
- 1 cup whole corn, drained well
- 1 tablespoon lime juice
- 1 tablespoon olive oil
- Salt and pepper to taste

### **Instructions:**

1. In a small bowl, mix together the Pico de Gallo, black beans, and corn.
  2. Add lime juice and olive oil, then season with salt and pepper to taste.
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### **Equipment Needed:**

- Cutting board
- Chef knife
- Hand/stick blender
- 4 small bowls
- 1 medium bowl
- Colander

These recipes provide a variety of fresh and flavorful salsas to complement any dish or snack occasion. Enjoy your homemade salsas!