

Twilight Garden Tour

August 14, 2018

Corn Salsa

3 C corn kernels, cooked
1/3 C fresh tomatoes, chopped
1/3 C red or yellow bell pepper, chopped
1/3 C red onion, chopped
2 T fresh lime juice
1 T vinegar (white wine)
1 T cilantro, minced
¼ jalapeno pepper, minced
½ t each salt & pepper
1 t sugar

- Combine all ingredients in a large bowl
- Let sit one hour before serving
- Serve with tortilla chips, makes 1 quart

Tomato Salsa

6 cups Chopped Tomatoes
1 ½ cups Chopped Onions
1 ½ cups Chopped Green Peppers
2-4 Tbsp. Minced Garlic
½ cup Chopped Cilantro
½ cup Lime Juice
2-4 tsp. Hot pepper – puréed
1 Tbsp Sugar
1 tsp. Salt
1 Tbsp Seasoned Salt
1 tsp Black Pepper

- Mix all ingredients and chill before serving.

Melon Salsa

Adapted from Taste of Home

1/2 cup each cubed cantaloupe, honeydew and seedless watermelon
1/4 cup chopped red onion
1 jalapeno pepper, seeded and chopped
2 tablespoons minced fresh cilantro
1 tablespoon lime juice
1/4 teaspoon pepper
1/8 teaspoon salt
Tortilla chips

- In a small bowl, combine the melon, onion, jalapeno, cilantro, lime juice, pepper and salt.
- Serve with chips.
- Refrigerate leftovers, makes 1-3/4 cups