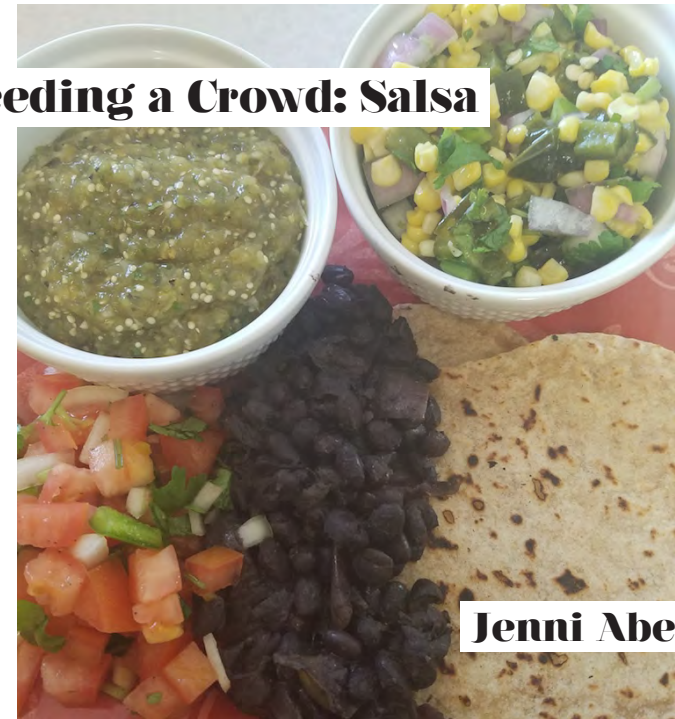




## Feeding a Crowd: Salsa



Jenni Abere

### More salsa tips

- Remove seeds and "flesh" from hot peppers to ensure that the salsas aren't too spicy, especially when you're cooking for a group.
- When chopping raw hot peppers, wear gloves or be sure to wash your hands thoroughly before touching your eyes. I find that dish soap works best.
- You can also make salsa verde on the stove top by boiling the tomatillos. The char from the oven adds good flavor, though!
- It's best to make these salsas a least a few hours in advance, so they can chill in the fridge before serving.
- Have a salsa-making party! There are a lot of tasks involved: husking, cooking, chopping, mixing. . . Have a cooperative workflow in the kitchen.

## Feeding a crowd with salsa

Salsas are easy to scale up to a larger group and perfect for sharing. The suggested amounts I provided would produce about 3-4 cups of salsa. Use this ratio as a guide to make a larger batch. The recipes don't have to be exact, so you can modify.

This recipes are vegan and gluten free so they are a good fit for a gathering. However, you will need something to go with the salsa unless you like eating it with a spoon (which is perfectly valid). Buy some tortilla chips (make sure to get gluten-free chips), or incorporate these salsas into a larger burrito/taco bar with beans, tortillas, and other fixings to serve a full meal.

These three recipes are great solo, but also accompany each other really well. The pico de gallo is the easiest to make, and the salsa verde is more involved, but they are all simple, fun recipes.

## Pico de Gallo

### ingredients

- tomatoes (3-4)
- white onion (1 small)
- cilantro
- salt & pepper
- lime juice
- optional: jalapeño (1)

### equipment

- knife
- cutting board
- bowl
- spoon

Dice tomatoes, onion, jalapeño (if using). Shred cilantro. Mix together, then add salt, pepper, and lime to taste.

## Roasted Corn Salsa

### ingredients

- sweet corn (2-3 ears)
- poblano peppers (2)
- oil
- cilantro
- red onion (1 small)
- lime juice
- salt & pepper

### equipment

- knife
- cutting board
- bowl
- spoon
- oven
- pan

Husk corn. Lightly oil corn cobs and whole peppers. Roast corn and peppers in oven at 450°F until peppers are soft and slightly charred, and corn is softened and lightly browned. Let cool before handling. Shave corn cobs into the bowl. Peel some of the charred bits off the peppers, and cut out the stem and seeds. Dice and add to bowl. Dice red onion and shred cilantro and add to bowl. Add salt, pepper, and lime to taste. Chill before serving.

## Salsa Verde

### ingredients

- tomatillos (1-1.5 lbs)
- 1-2 jalapeños or serranos
- 2-3 cloves garlic
- oil
- white onion (1 small)
- cilantro
- lime juice
- salt

### equipment

- knife
- cutting board
- bowl
- spoon
- oven
- pan
- food processor or blender

Husk tomatillos, and wash off sticky residue.

Oven method: lightly oil tomatillos, peppers and garlic and cook in oven at high heat, or broil until tomatillos are soft, yellow-ish, and oozing liquid. Let cool, and peel some of the charred skins off the tomatillos (but leave some on). Cut stems and seeds out of peppers. Then blend with onion and cilantro in food processor or blender. Add salt and lime juice to taste. Chill before serving.