

Francis Family Hot Sauce

2 cloves of garlic
1 small onion, quartered
2-3 jalapeño peppers, depending of heat, cut in half and seeded
1 28 oz can of diced tomatoes
1 bunch of cilantro
Couple of dashes of salt
1 lime squeezed and juiced

Place garlic, onion, and pepper in a food processor and blend together, add tomatoes and cilantro, blend. Add salt and lime juice, blend until desired consistency.

Gage Whatley
Junior
Salsa
Carson County

Fresh Garden Salsa

Ingredients:

One 10-ounce can diced tomatoes and green chiles, such as Rotel
14-ounce can whole tomatoes with juice
1/4 cup fresh cilantro leaves
1/8 cup chopped onion
1/2 clove garlic, minced
1/2 whole jalapeno, quartered and sliced thin, with seeds and membrane
1/8 teaspoon ground cumin
1/8 teaspoon salt
1/8 teaspoon sugar
1/4 whole lime, juiced

Directions:

1. Combine the diced tomatoes, whole tomatoes, cilantro, onions, garlic, jalapeno, cumin, salt, sugar and lime juice in a blender or food processor.
2. Pulse until you get the salsa to the preferred consistency about 10 to 15 pulses.
3. Refrigerate the salsa for at least an hour before serving.

Cecilia Granadoz
Junior
Salsa
Collingsworth County

Very Berry Salsa

2 diced jalapenos
2 cups diced strawberries
½ diced white onion
1/4 cup chopped cilantro
2 teaspoons of lime juice
½ teaspoon of salt
1 teaspoon sugar
1/4 cups strawberry preserve

Combine lime juice, salt, sugar, and strawberry preserve. Then add jalapeno, onion, cilantro and strawberries. Mix gently; chill for 1 hour and serve with chips or on top of favorite steak or fish.

John Taylor
Junior
Salsa
Dallam County

Juan's Salsa

2 medium fresh tomatoes
1 medium onion
1 jalapeno
1 clove of garlic
1 tablespoon lime juice
1/2 teaspoon salt

Remove cotyledon and seeds from jalapeno. Chop tomatoes, onion and jalapeno. Finely chop the clove of garlic and discard skin. Combine chopped ingredients in medium bowl. Measure and pour lime juice over the chopped ingredients. Add salt. Stir all ingredients. Cover and refrigerate or serve fresh.

Levi Gates
Junior
Salsa
Donley County

Dad's Salsa

1 Large can whole tomatoes
¼ Cup fresh cilantro
½ teaspoon pepper
1 teaspoon Lawry's season salt (more to taste if desired)
1 teaspoon garlic salt
1 teaspoon crushed red pepper flakes

Dump all ingredients together in blender and mix well. Enjoy!

Lorelei Williamson
Junior
Salsa
Gray County

Strawberry Mango Salsa

Ingredients

3/4 cup diced strawberries	3/4 cup diced mango
1 jalapeno pepper seeded and minced	2 tablespoons diced red onion
2 tablespoons chopped fresh cilantro leaves	2 teaspoons honey, or more to taste
Juice of 1 lime	

Instructions:

In large bowl, combine strawberries, mango, jalapeno, onion, honey and lime juice.

Serve immediately. Yield: 4 servings

Aspen Bristol
Junior
Salsa
Hall County

Fruit Salsa and Cinnamon Chips

Cinnamon chips:

1/2 cup sugar
1 1/2 tsp. cinnamon
4 flour tortillas
cooking spray

Fruit salsa:

16-oz. strawberries, diced
2 kiwi, peeled and diced
1/2 cup blueberries
1/2 cup raspberries
3 Tbsp. sugar-free apricot preserves or jam

Instructions:

Preheat oven to 350° F. Cover a large baking sheet with parchment paper.

On a large plate, combine the sugar and cinnamon. Spray each tortilla front and back and carefully lay on the plate, one at a time. Move around lightly to get the cinnamon and sugar to adhere to the tortilla, then flip coating the other side. With a pizza cutter, cut cinnamon and sugar tortilla in half and then each half into four pieces, creating 8 slices per tortilla. Spread out on the baking sheet. Repeat with all tortillas and then place in the oven for 8-10 minutes. Pull baking sheet from oven and set aside to cool. Meanwhile, combine the fruit and the preserves in a medium sized bowl. Serve with cooled cinnamon chips and enjoy!

Ashley Perry
Junior
Salsa
Hemphill County

Heather's Cilantro, Black Bean, and Corn Salsa

Ingredients:

1 (15 oz.) can yellow corn; drained
1(15 oz.) can white corn; drained
2 (15 oz.) cans black beans; drained and rinsed
1(14.5 oz.) can Italian-style diced tomatoes; drained
1 bunch finely chopped cilantro
5 green onions; finely sliced
1 small red onion; finely chopped
1 red bell pepper; seeded and chopped
1 Tablespoon minced garlic
¼ cup lime juice
1 avocado; peeled, pitted, and diced
2 Tablespoons olive oil, or to taste

Directions:

Stir the yellow and white corn, black beans, tomatoes, cilantro, green onion, red onion, bell pepper, and garlic in a large bowl. Gently mix in the lime juice and avocado. Drizzle with olive oil to serve.

Chloe Tanner
Junior
Salsa
Ochiltree County

Red Bandit Salsa

¾ cup small diced pineapple
¾ cup small diced mango
½ cup small diced strawberries
¼ cup small diced red onion
1 jalapeno, stemmed, seeded, and finely chopped
2 tablespoons chopped fresh mint leaves
2 tablespoons freshly squeezed orange juice
1 tablespoon freshly squeezed lime juice
¼ teaspoon salt

In medium non-reactive bowl, combine all of the ingredients and stir to blend. Cover with plastic wrap and allow the salsa to marinate for 20 to 30 minutes before serving.

Bayleigh Watt
Junior
Salsa
Oldham County

Avocado Corn Salsa

2 cups whole kernel corn, drained
¼ cup diced red onion
2 tablespoons freshly squeezed lime juice
1 teaspoon sugar
¼ teaspoon salt
1 diced avocado

In a large bowl, combine corn, red onion, lime juice, sugar and salt. Stir in avocado.
Serve immediately.

Alan Perez
Junior
Salsa
Potter County

Fire Roasted Serrano Salsa

5 tomatoes, diced
2 serrano peppers, roasted and diced
1 garlic glove, peeled
1 Tablespoon cilantro, chopped
½ teaspoon garlic salt
½ teaspoon salt
1 Tablespoon water
1 Tablespoon minced onion
1 teaspoon dried oregano

Roast serrano peppers on a hot griddle. Add roasted peppers, tomatoes, garlic, garlic salt, salt and water to a blender or food processor. Put lid on and blend for 30 seconds at a time until desired consistency. Pour into a bowl and mix in onion and oregano and serve with chips.

Kyle Guerrero
Junior
Salsa
Randall County

Salsa

Ingredients:

1 14.5-ounce can whole tomatoes
3 jalapeños
½ garlic clove
2 tablespoons of chopped cilantro, plus more for garnish

Instructions:

Drain the tomato juice from the whole tomatoes into a blender. Add the garlic and blend well. Add coarsely chopped jalapeños (2 with seeds and one without seed) and the whole tomatoes to the blender. Pulse to blend to a chunky consistency. Garnish with more chopped cilantro if desired. Serve at room temperature. Servings: 6 Total Time: 15 Minutes

4-H Fresh Tomato Salsa

5– 7 whole tomatoes
1 large white onion, sliced
2 jalapeno peppers, sliced (leave seeds)
1 bell pepper, sliced
1 cup fresh cilantro, chopped
2 cloves garlic, chopped
1/2 teaspoon cumin
1 teaspoon salt
1 teaspoon pepper
2 tablespoon fresh lime juice

In a large stew pot, begin to boil water. Cut up all onions, peppers and garlic while it begins to boil. Chop up cilantro and set it aside. After its boiling add whole tomatoes peppers and garlic. Let that boil until skins on the tomatoes start to split. Then have a blender ready.

Spoon tomatoes, onion, peppers and garlic out of the pot into blender, drain water out of blender before you blend ingredients. Add cilantro and make sure lid is on tight, and then push blend button for only a few seconds. Repeat this step if all ingredients don't fit into blender at once. Pour into large bowl then add cumin, salt, pepper and lime juice and stir together. Can serve right away or be chilled first Yields: 6-8 cups

Brenda Marquez
Junior
Salsa
Sherman County

Tomatillo Salsa

2 avocados
10 tomatillos
½ jalapeno
¼ cup of water
Juice of 1 lemon
Cilantro to taste
Salt to taste

Mix all ingredients in blender.

Fruit Salsa with Cinnamon Crisp

Fruit Salsa Ingredients:

1 lemon
2 granny smith Apples
1 pound strawberries
2 kiwis
½ pound raspberries
1 tablespoon brown sugar
3 tablespoons raspberry preserves

Cinnamon Crisp Ingredients:

10 flour tortillas
1/3 cup sugar
1 teaspoon cinnamon
Cooking spray

Direction Fruit Salsa:

Zest lemon, set aside. Peel and finely chop apples and place in a bowl. Cut lemon in half and squeeze 2 teaspoons of lemon juice over apples and mix well. Finely chop strawberries, kiwis and add to the apples. Add the raspberries, brown sugar, and raspberry preserves to the fruit mixture and stir gently to combine. The raspberries will break apart a bit but that is what you want. Place bowl in the refrigerator, and let fruit salsa sit for 15 minutes before serving.

Directions Cinnamon Crisp:

Preheat oven to 350°F. Combine cinnamon and sugar in a small bowl, set aside. Use a cookie cutter to cut fun shapes or use a pizza cutter to cut tortillas into wedges. Spray each side of tortilla with cooking spray, sprinkle lightly with cinnamon sugar mix. Place on an ungreased baking sheet and bake for 8 to 11 minutes or until crisp.