

Hunter Varnell
Junior
Salsa
Briscoe

ANNE'S FRUIT SALSA AND CINNAMON CHIPS

Ingredients

2 kiwis, peeled and diced
2 Golden Delicious apples - peeled, cored and diced
8 ounces raspberries
1 pound strawberries
2 tablespoons white sugar
1 tablespoon brown sugar
3 tablespoons fruit preserves, any flavor
10 (10 inch) flour tortillas
butter flavored cooking spray
2 tablespoons cinnamon sugar

Colt Keys
Junior
Salsa
Carson

MANGO SALSA

Ingredients:

1 ripe Mango, peeled, pitted, and finely diced (about 1 ½ cup)
2 Tablespoons finely chopped Red Onion
½ Jalapeno Chile, minced
3 Tablespoons fresh Cilantro Leaves, chopped
3 Tablespoons fresh Lime Juice
Salt and Pepper to taste

Directions:

Mix all ingredients well.
Serve with tortilla chips.

Shylee Gulley
Junior
Salsa
Collingsworth

RESTAURANT SALSA

Ingredients:

1 can (10 ounce) Rotel
1 can (28 ounce) Whole Tomatoes
4 Tablespoon diced Jalapeno
1/4 cup diced yellow Onion
3/4 tablespoon Garlic salt
1/2 teaspoon Cumin
1/4 teaspoon Sugar

Directions:

Put all ingredients in a food processor. 10 -15 pulses. Serve with chips. Yield: 12

Tinlee Bryant
Junior
Salsa
Dallam

FRUIT SALSA WITH BAKED CINNAMON CHIPS

Ingredients:

1 cup grapes – cut in half
2 bananas
1 cup of blueberries
1 Honeycrisp apple – peeled, cored, and diced
8 ounces raspberries
1 (16 oz.) carton of strawberries, diced
1 Tablespoon white sugar (more or less to taste)
1 Tablespoon brown sugar (more or less to taste)
3 Tablespoons fruit preserves, any flavor (I used strawberry)
10 (10 inch) flour tortillas, (or use Stacy's cinnamon chips)
Melted butter or butter flavored cooking spray
Cinnamon Sugar:
1 cup white sugar
2 Tablespoons cinnamon

Directions:

In a large bowl, thoroughly mix grapes, bananas, apple, raspberries, blueberries, strawberries, white sugar, brown sugar, and fruit preserves. Cover and chill in the refrigerator at least 15 minutes. Preheat oven to 350 degrees. Coat one side of each flour tortilla with melted butter or butter flavored cooking spray. Sprinkle tortillas with desired amount of cinnamon sugar. Cut into wedges and arrange in a single layer on a large baking sheet. Spray again with cooking spray (not necessary if using melted butter). Bake in the preheated oven for 8 to 10 minutes. Repeat with any remaining tortilla wedges. Allow to cool approximately 15 minutes. Serve with chilled fruit mixture.

Brycen Epperson
Junior
Salsa
Gray

NO FAIL SALSA

1 can (28 ounce) whole tomatoes with juice
2 cans (10 ounce) diced tomatoes and green chilies
1/4 cup chopped onion
1 clove garlic, minced
1 whole jalapeno, quartered and sliced
1/4 teaspoon sugar
1/4 teaspoon salt
1/4 teaspoon ground cumin
1/2 cup cilantro
1/2 whole lime juice

Combine whole tomatoes, tomatoes with chilies, onion, jalapeno, garlic, sugar, salt, cumin, lime juice, and cilantro in a blender or food processor. Pulse until you get the salsa to the consistency you like. Test seasonings with a tortilla chip and adjust as needed. Refrigerate in an airtight container. Yield is about 6 1/2 cup servings.

Blair Dahl
Junior
Salsa
Hartley

GARDEN FRESH SALSA RECIPE

Ingredients:

3-5 medium size tomatoes, diced
1/2 cup fresh cilantro leaves, chopped
1 large onion, chopped
4-5 jalapenos, halved, deveined, and deseeded
1/4 teaspoon salt
1/4 teaspoon sugar
1 clove garlic
1/2 lime, gently squeezed

Directions:

Combine tomatoes, cilantro, onion, salt, sugar, garlic, and lime in a food processor. Add jalapenos for desired heat. Pulse until you get the salsa to the consistency you like. You may serve immediately or refrigerate. Refrigerate all that is left over.

Jacelyn Lane
Junior
Salsa
Hemphill

JACELYN'S SALSA RECIPE

Ingredients:

6 tomatoes (vine ripe)
2 medium onions
4 jalapenos
1 bunch of cilantro (save a little for garish)
1 garlic pod
1 lime
1 tbs salt
1 tbs pepper
¼ chili powder

Instructions:

Blanch tomatoes first to remove skin. Add in all ingredients to blender and mix until blended.

ENJOY!

Cora Bell
Junior
Salsa
Oldham

CORA'S HOMEMADE SALSA

½ gallon tomatoes (from granddad's garden)
¾ cup jalapeno peppers (from granddad's garden)
2 cloves of garlic
1 Tablespoon garlic salt
2 medium onions
1 Tablespoon salt
½ cup apple cider vinegar
½ cup cilantro
1 teaspoon sugar

For food safety- pull hair back, wash hands, wear apron.

Pick early girl, better boy, and champion tomatoes and jalapeno peppers from the garden.

Wash tomatoes and jalapenos. Cut tomatoes into 1/8 pieces and put in food processor. Cut jalapenos and onions and put into the food processor. I kept the seeds in the jalapenos to make it spicier. To make it less spicy, take out the seeds. Put garlic cloves in the garlic press and mixed with other vegetables. Add the rest of the ingredients, except for cilantro. Cook for at least 2 hours on medium high heat. Stir every 10 minutes. Prior to putting salsa in jars, put in cilantro.

THE WATER BATH:

Wash the jar bands and rinse off. Put the jars in the hot water. Boil the lids and bands.

Process: 17 minutes in the water bath.

Pour salsa in jars. Tighten bands and lids. Wait for lids to pop and seal. Makes 6 jars.

Archer Albracht
Junior
Salsa
Potter

HOT SAUCE

1 Serano pepper
1 Cup Cilantro
1 onion
3 cloves of Garlic
4 cans of Ro-Tel tomatoes
pinch of salt & pepper

Kyle Guerrero
Junior
Salsa
Randall

TRADITIONAL SALSA

Servings: 6
Total Time: 15 Minutes

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. Remove seeds from one of the jalapeños and then coarsely chop all jalapeños. You may vary the amount of seeds left in the jalapeños to adjust the spice to your preference. Add jalapeños, whole tomatoes, and chopped cilantro to the blender. Pulse to blend to a chunky consistency. Garnish with more chopped cilantro if desired.

Yessenia Valdez
Junior
Salsa
Sherman

VALDEZ SALSA

1 clove garlic, chopped
2-3 jalapeno, seeds removed and chopped
1 tomato, chopped
1/4 white onion, chopped
1/4 teaspoon pepper, salt and oregano
1/4 cup fresh cilantro, chopped
water

In a pot, add jalapeno, garlic, onion and tomato, add just enough water to cover. Then add pepper, salt, and oregano. Bring to a boil and boil for about 8 to 10 minutes. Pour in a bowl and let cool. After it has cooled place in blender with cilantro and chop. Place in bowl and salsa is ready to eat.
