

2009 SALSA COMPETITION WINNERS

1st Place----PATRICK ROBALAIS

3 - Fire roasted tomato	3 overripe peaches
white wine vinegar	honey
2 habenero w/ seeds	kosher salt
chipotle w/ adobo	juice of half a lime
homemade peri peri sauce (hot peppers)	cilantro
1 green chili	garlic
Thai bird chili (small chili peppers)	red onion
Pan roasted cumin ground finely	

Blend in food processor. Adjust to your personal taste. Let set for 24 hours
In frig.

2nd Place---Bob Carpenter

Boomers Atomic Apple Salsa

4c. tomatoes	2/3 c. sweet onion
2/3 c. gr. pepper	1 c. apple(sweet & tart)
2 cloves garlic	2/3 c. brown sugar
2tsp. salt	2 tsp. black & red blended pepper
2 tsp. crushed red chili pepper	1 tsp. ground cayenne pepper
2 T. Worcestershire sauce	juice of 1 lime
1/3 c. sweet banana pepper	

Chop or dice all vegetables and fruit. Mix all ingredients and refrigerate for 1 hour.

3rd Place---Bob Carpenter

Boomer's Market Day Salsa

2 tomatoes	2 tomatillos
1 small sweet onion	4 cloves garlic
fresh cilantro	black pepper
sea salt	1 jalapeno

Cover bottom of med. pan with olive oil. Dicc or chop onion and garlic and cook until soft, about 5 minutes (do not brown). Dice or chop tomatoes, tomatillos and jalapeno. Finely chop cilantro. Mix all ingredients and refrigerate 2 hours.

Bruschetta

- Slice Italian bread at a angle
- Brush bottom of bread with olive oil and place bottow side sown on cookie sheet
- Toast in oven for 5 minutes on 350 degrees
- Remove from oven
- Spread salsa mix on bread
- Cover with thinly sliced fresh mozzarella
- Bake at 350 degrees for about 10 minutes or when cheese is melted and bread is toasted.