

2025 SALSA CONTEST

SALSA

RECIPES



SUMMERTIME SALSA

Ingredients:

- Heirloom tomatoes
- Hot peppers (such as Trinidad Scorpion)
- Cherry tomatoes
- Salt
- 2 medium/large onions
- Oregano
- 2 sweet bell peppers

Directions:

- Using a variety of heirloom tomatoes, chop enough to make about 4 quarts. Lightly salt and mix well. Set aside for at least an hour. Hint – overnight in the refrigerator is often convenient.
- Transfer mixture to a colander and drain off liquid. Retain liquid for a killer Bloody Mary later.
- Chop 2 medium/large onions and 2 sweet bell peppers. Combine with tomatoes.
- Remove seeds from 8 jalapenos and chop the peppers fine. Add to the tomato/onion/sweet pepper mixture.
- Take 1 or 2 super-hot peppers (such as a Trinidad Scorpion) and combine with a medium sized tomato or a handful of cherry tomatoes in a blender. Thoroughly puree them and use this to adjust the heat of your salsa.
- Add small portions and mix well, testing until proper heat level is achieved.
- Garnish with oregano to taste.

*Recipe submitted
by Bob Durrwachter*

ESTELLA WOITAS-GONZALES FAMILY SALSA

Ingredients:

- Tomatoes
- Cumin
- Jalapeños
- Chipotle powder
- Onion
- Salt
- Cilantro
- Sugar
- Onion powder
- Garlic powder

*Recipe submitted
by Estella Woitas-Gonzales*

JOE SKODA'S SNAPPY SALSA

Ingredients:

- 4 cups chopped fresh & firm tomatoes
- 1/2 diced green pepper
- 1/2 red onion -- finely-chopped
- 1/4 cup chopped fresh cilantro
- 1/2 to 1 Jalapeño pepper (4-inch long) including seeds -- finely diced
- 1/2 tsp ground cumin
- 1/2 tsp Kosher salt
- 1/2 tsp black pepper
- 1/8 tsp garlic powder
- 1/8 tsp dried oregano
- Juice of 1 lime

Directions:

- Combine ingredients in a glass or stainless steel bowl.
- Refrigerate for at least one hour -- but flavors blend nicely with longer refrigeration.

Recipe submitted by Joe Skoda

PAPA'S SUMMER ONION SALSA

This recipe makes approximately one quart of medium heat salsa in a standard food processor. If a larger unit is available you can just double the ingredients; otherwise 2 batches will be required.

Ingredients:

- 1/3 cup packed cilantro
- 2 jalapeños, chopped (remove the seeds from one of them)*
- 1/2 teaspoon salt
- Juice from 1 lime, cut in wedges and squeezed
- 1 medium to large onion, quartered
- 5 or 6 medium tomatoes, quartered and seeded

Directions:

- In a food processor blend the cilantro and peppers for 8 to 10 seconds.
- Scrape down the bowl, add the salt and lime juice, and pulse 2 or 3 times.
- Add the onion pieces and tomatoes and pulse for a few seconds, then scrape down the bowl, pulse again until all the large pieces are broken down.
- Transfer to a serving bowl using a slotted spoon (to remove extra juices) and serve with chips.

*For a milder salsa remove the seeds from both peppers.
For a spicier version don't remove any of the seed.

*Recipe submitted
by Greg Valko*

LEIGH'S SALSA

Ingredients:

- 10-15 rough chopped San Marzano tomatoes
- 1-2 chopped poblano peppers
- 1 chopped large cucumber
- 1 chopped sweet onion
- 1 bunch chopped fresh cilantro
- 2 shots tequila
- Fresh cracked pepper and Johnny seasoning salt to taste.

*Recipe submitted by
Leigh Mosenfelder*

CHALLEANO & PAPRIKA PEPPER SALSA

Ingredients:

- Crushed tomatoes
- Onion
- Challeano and paprika peppers
- Garlic
- Apple cider vinegar
- Lime juice
- Dried oregano
- Fresh cilantro
- Sugar
- Salt
- A dash or two of cumin (optional)

Recipe submitted by Steven Ikier

SWEET AND SPICY SALSA AMARILLO WITH GOLDEN KIWI (RESTAURANT STYLE MEDIUM/HOT)

Ingredients:

- 6 large yellow tomatoes (slicing tomatoes)
- 6 large Vidalia/sweet onions
- 2 ½ c yellow tomatillo (if not available, use green tomatillos plus 1/4 c sugar)
- 2 c Yellow Pear cherry tomatoes
- ½ c orange cherry tomatoes
- 1/2 c Blue Cream cherry tomatoes (if these cherry tomato types are not available, use yellow or 'snow white' cherry tomatoes)
- 2 Large yellow/orange Hungarian Wax peppers
- 2 Habanero peppers (approximately the size of a walnut)
- 2 Jalapeño peppers
- 1 teaspoon minced fresh Ghost Pepper or fresh Pequin Chile – if not available, use 1/8 tsp ground cayenne pepper
- 2 Tablespoons fresh garlic cloves, chopped finely
- 1 c cilantro leaves, chopped finely
- 2 c white vinegar
- 2 Tablespoons ground cumin
- 2 teaspoons canning salt
- Citric acid (will use 1/8 teaspoon in the bottom of each canning jar prior to filling for extra safety precautions)

Directions: (All the vegetables, except the Ghost Pepper, will be roasted/broiled to obtain a lightly browned effect, not charred.)

- Preheat oven to high/broil or broil.
- Trim/core the large yellow tomatoes, quarter and cut quarters in half.
- Peel onions, trimming or coring out the root end, cut into chunks such that they will be easy to turn, and layers are separated to obtain the roasted effect.
- All the cherry tomatoes should be punctured to keep them from bursting in the oven.
- Trim stem and cap end of the peppers, leaving the pith/membrane and seeds.
- Quarter all the peppers, only (they will be easier to handle during the roasting process if not cut too small, cut them into smaller pieces after roasting.)
- Core the tomatillos and slice into quarters, leaving seeds.
- Cut large pieces of vegetables except the peppers to no larger than 1 ½ inches.
- Place vegetables in a single layer on cookie sheets with raised sides to contain the juices.
- Roast the vegetables on the highest rack beneath the broiler and process/roast in batches, turning as needed.
- Pull the roasted peppers and cut into smaller 1 ½ inch pieces.
- As the roasted vegetables become lightly browned, transfer into the large stock pot.
- Add all the remaining ingredients to the large stock pot.
- Bring to boil, lower to full simmer for 15 minutes, turn off the heat.
- Using a potato masher, crush the chunks of vegetables to a consistency that they will not clog an immersion blender. Basically, flattening the larger chunks of vegetables.
- Using an immersion blender, carefully blend the hot vegetables to desired consistency – remembering that a typical restaurant style salsa is quite smooth versus a Pico de Gallo consistency that has larger chunks of vegetables throughout.
- Place 1/8 teaspoon of citric acid in each 8 oz jar, adjust for larger sized jars.
- Ladle salsa into jars following standard canning procedures.
- Process in hot water bath for 15 minutes for 8 oz jars, 20 minutes for 16 oz jars.

*Recipe submitted
by Ann Hirschy*

CAROLE'S WORLD-FAMOUS SALSA

Ingredients:

- 18 cups diced heirloom tomatoes (mixed varieties)
- 1 cup chopped onion
- ½ cup vinegar (5% acidity, distilled or apple)
- ½ cup hot peppers
- 1 pouch Mrs. Wages Salsa mix (medium)
- 2 cans black beans or sweet corn (optional)

Directions:

- Thoroughly mix tomatoes with some salt. Set aside for about an hour and drain.
- Combine everything in a large pot and bring to a boil. Reduce heat and simmer until it thickens. Be sure to stir often.
- Pour into jars and process in hot water bath; 40 minutes for quarts and 20 minutes for pints. Keep in a cool dark cabinet and enjoy all winter.
- ½ cup of green jalapeños makes a mild salsa. Adjust amount and variety according to taste.

*Recipe submitted
by Carole Severin*

SALSA STORIES

RICARDO CHAVEZ

This is your traditional Mexican recipe that you will find in any region in Mexico. Prepared in an ancient pre-hispanic stone mortar and pestle known as a molcajete.

BOB DURRWACHTER

I love fresh salsa and have been working for many years on perfecting my recipe. I got serious about this not long after moving to Iowa in 1997. As my heirloom tomato selection increased, I discovered the salsa tasted better. Different tomatoes meant different flavors and colors, and the latter really improved the appearance. I then learned from a recipe for green tomato bread (!!) to pre-treat the tomatoes to reduce the amount of juice in the salsa. Finally, adding a little oregano seemed to really improve the flavor; my favorite Mexican food restaurant taught me that. And that is where we got to today. I'm still tinkering with it.

GENE HALEY

Just a variation of a standard salsa I make on weekends.

ANN HIRSCHY

I participated in a local, small farmers' market in Stephens City, Virginia where several vendors offer canned products to include a variety of salsa. I needed to come up with something unique, so last year I sought out seeds for ingredients that would create a golden, 'yellow-ish' salsa. I discovered two varieties of yellow tomatillos: Chupon de Malinalco, and Amarylla. The Amarylla had fewer pest problems, but the Chupon de Malinalco was true to its description of being very sweet. Once I realized the sweetness of the tomatillos, I decided to go with Golden Kiwi as the sweet fruit. Remembering that many of my competitors use peaches and other sweet fruits in their salsas I wanted to have something no one else had in their salsa. My 10-year-old granddaughter and I participated in a seed trial program through the Virginia Cooperative Extension Service this year where we grew Sungold Cherry tomatoes, so those were also included in the recipe. I needed validation of the taste, so I entered the salsa in the Clarke County Fair in Berryville, Virginia. Because the salsa was so different from standard salsas, I decided to enter it in a "miscellaneous" category. It took first place and gave me a Blue Ribbon!

STEVEN IKIER

A fresh variation on a classic canned salsa recipe I inherited from my partner, using two flavorful peppers available from Seed Savers (Challeano and Feher Ozon Paprika).

LEIGH MOSENFELDER

I have a taco party twice a year; I've been doing it for 40-plus years. The tacos are made with deer meat donated by a friend and I always make the fresh salsa about an hour before the party.

JENI RADDATZ TOLIFSON

Warrior Yellow: Something I created from growing delicious Gold Medal tomatoes in my yard.

CAROLE SEVERIN

Carole Severin was a legendary salsa maker in Charles City, Iowa. We attended First Christian Church together. When I told her about the salsa contest she wanted to participate, but did not want to make the drive, so years ago I would take her entry for her. One year she won the contest and she never let me forget it!

Carole passed away a few years ago. I made some salsa with her recipe. This is in her memory.

JOE SKODA

I've been growing tomatoes and experimenting with salsa recipes for decades -- both cooked (canned) and fresh. This fresh salsa is popular with friends & family and they ask for the recipe.

GREG VALKO

Since I could never find a store-bought salsa that I thought was excellent, I decided to try making my own. Most salsas are very light on onions and since I love onions, they are a major part of the flavor in this recipe. There are only six ingredients and they are all fresh. I started taking this salsa to parties and gatherings and it was a hit. I have daughters in both Decorah and Waverly and their families all enjoy it.

ESTELLA WOITAS-GONZALEZ

My father was from Mexico. He taught my mother and me to make salsa on his mother's molcajete (pestle and mortar from Mexico) and we have made it our own over the years.

I hope you enjoy!