

# Triple "S": Stacked, Sweet & Spicy

## ■ Alice Birney Afterschool

**Restaurant/Chef: Abruzzi/Josh Wiley**

**Featured Farm/Ingredient: Organic Matters Ranch/Cabbage**

**Ingredients:** Locally grown\*

### 1st Layer

- 1 cup mango, chopped
- 1 cup asian pear\*, chopped
- 1/2 Tablespoon red bell pepper\*, chopped
- 1 T cilantro\*, chopped
- 1/2 teaspoon ginger, zested
- 2 limes, zested & juiced
- 1 teaspoon jalapeño\*, whole diced
- Salt and black pepper, to taste

### Directions:

1. Mix all ingredients in a bowl.

### 2nd Layer

- 4 cups cherry tomatoes\*, roasted with olive oil
- 1 lime
- 3/4 cup olive oil
- 1/8 cup onion\*, raw & chopped
- Salt & pepper

### Directions:

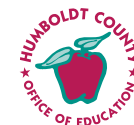
1. Drizzle tomatoes with olive oil and roast in 400 degree oven until brown. Puree in blender while drizzling olive oil in to create an emulsification.

### 3rd Layer

- 1/2 head of red cabbage\*
- 2 cups rice wine vinegar
- Pinch of sugar

### Directions:

2. Shred cabbage and cover with rice wine vinegar. Add pinch of sugar. Refrigerate overnight.
3. To assemble salsa. In bowl, spoon first layer. Then add 2nd layer. Top with fermented cabbage and enjoy!



# Redwood Rainbow Salsa

## ■ Arcata Afterschool

### Restaurant/Chef: The Other Place/Luke Patterson

Featured Farm/Ingredient: Earthly Edibles Farm/Radish

#### Ingredients: Locally grown\*

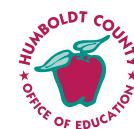
- 2 medium size yellow tomatoes, wedged
- 3 yellow plums, diced
- 1 red onion, cut fine
- ½ jalapeno pepper, diced
- 1 Tablespoon grape seed oil
- 2 radishes\*, diced fine
- ½ of a cucumber, seeded and diced
- 1 bunch cilantro, chopped fine
- Juice of 1 lime
- 1 teaspoon salt



#### Directions:

1. Preheat oven to 475 degrees. Combine tomatoes, plums, red onion, and jalapeno in a medium size bowl. Toss with the grape seed oil and coat evenly. Then place ingredients in a 9 X 13 oven safe pan. Roast for 10 minutes. Remove from oven and let cool.
2. Combine all ingredients in a medium size bowl.
3. Mix well.
4. Serve and enjoy!

Yield: 4 cups



# Mild Wild Mustang Salsa

## ■ Blue Lake Afterschool

**Restaurant/Chef: Alice's Restaurant/Sharon Gulbransen**

**Featured Farm/Ingredient: Luna Farm/Cherry Tomatoes**

### **Ingredients:** Locally grown\*

- 1 ½ cups cherry tomatoes\*, chopped
- ¼ cup apple\*, peeled and shredded
- ¼ cup Asian pear\*, peeled and shredded
- ¼ cup carrots\*, peeled and shredded fine
- 4 Tablespoons English cucumber, peeled and chopped
- 3 Tablespoons red onion\*, diced
- 1 teaspoon lime juice
- 1 teaspoon lime zest
- Dash of salt

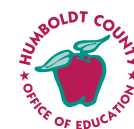


### **Directions:**

1. Place all ingredients in a medium size bowl.
2. Stir until combined.
3. Serve and enjoy!

*Yield: 3 cups*

Harvest  
of the  
Month



# Sassy Salsa

## ■ Cuddeback Afterschool

**Restuarant/Chef: Curly's Full Circle Restaurant/Brian Hopper**

**Featured Farm/Ingredient: The Corn Crib/Corn**

### **Ingredients:** Locally grown\*

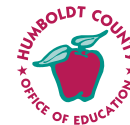
- 2 small ears corn\*-roasted, kernels cut off the cob
- 1 bell pepper-green\*, seeded and chopped
- 1 carrot\*, peeled and sliced
- 4 small tomatoes\*, chopped
- ½ large shallot\* (can also use regular onion), chopped
- 1 clove garlic\*, minced
- ½ chipotle pepper canned in sauce, chopped
- 2 Tablespoons cilantro\*, chopped
- Salt and pepper to taste



### **Directions:**

1. Place all ingredients in a blender or food processor.
2. Blend until combined.
3. Serve and enjoy!

*Yield: 4 cups*



# Wild Melon Madness Salsa

## ■ Lafayette Afterschool

**Restaurant/Chef: Ramone's Bakery & Café/  
Melody Dale & Lizette Acuna**

**Featured Farm/Ingredient: Neukom Family Farms/Melon**

### **Ingredients:** Locally grown\*

- 1 red apple\*, diced
- 1½ cups honeydew melon\*, diced
- ½ small Walla Walla onion\*, diced
- 1 small Thai chili, minced (note: ½ chili for mild)
- 2 Tablespoons cilantro\*, finely chopped
- 2 Tablespoons red bell pepper\*, diced
- ½ of a lime, juiced
- 1 Tablespoon honey\*
- 1½ teaspoons apple cider vinegar
- Pinch of salt and pepper



### **Directions:**

1. Combine all ingredients in a medium size bowl.
2. Mix well.
3. Refrigerate up to two days.
4. Serve and enjoy!

*Yield: 3 1/2 cups*



# Picante Autumn Salsa

## ■ South Bay Afterschool

**Catering Co./Chef: Brett Shuler Fine Catering/Brett Shuler**

**Featured Farm/Ingredients: Earth N Hands Farm/Bell Pepper**

### **Ingredients:** Locally grown\*

- ¼ cup pumpkin\*, diced and roasted
- 1 tomato\*, seeded and chopped
- Half an apple\*, diced
- ¼ cup onion\*, diced
- ¼ jalapeño pepper, diced
- ¼ red bell pepper, diced
- ¼ yellow bell pepper, diced
- 2 Tablespoons cilantro\*, chopped
- 1 pinch of roasted ground cumin
- 1 teaspoon sea salt
- 2 Tablespoons lime juice
- 1 Tablespoon olive oil
- 1/8 cup toasted pumpkin seeds\* for garnish.

### **Directions:**

1. Combine all ingredients in a medium size bowl.
2. Toss.
3. Garnish with Pumpkin Seeds
4. Serve and enjoy!

*Yield: 2 1/2 cups*





# Spicylicious Salsa

## ■ South Fortuna Afterschool

**Restaurant/Chef: Springville Steak/Beverley Wolfe**

**Featured Farm/Ingredients: INI Farms/Cucumber**

### **Ingredients:** Locally grown\*

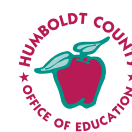
- 1 jalapeño\*, diced finely
- ½ cucumber\*, seeded and chopped
- ½ red onion\*, chopped finely
- ½ cup cherry tomatoes\*, halved
- ¾ cup citrus juice  
(mixture of fresh lime, lemon, and orange)
- 6 radishes\*, diced
- ½ yellow bell pepper, chopped
- ½ purple bell pepper\*, chopped
- 1 green onion\* (white part only), thinly sliced
- 4 mini sweet peppers, chopped
- Salt to taste



### **Directions:**

1. Combine all ingredients and place in a medium size bowl.
2. Toss to combine.
3. Serve and enjoy!

**Yield: 4 1/2 cups**



# Red Hot Dragon Pepper Salsa

## ■ Trinidad Afterschool

**Restaurant/Chef: Larrupin Café/Paul Fitzgerald**

**Featured Farm/Ingredient: William Creek Farms/ Tomato**

**Ingredients:** Locally grown\*

### **Salsa base**

- 6 Roma tomatoes\*
- ½ of a yellow bell pepper\*
- 1 Pablano pepper\*
- ½ of a jalapeño pepper\*
- ½ of a habanero pepper\*
- ½ of a serrano pepper\*
- ½ oz. diced green onion
- ½ of a garlic clove\*
- ¼ of a sweet white onion\*
- ½ teaspoon dark chili powder
- Juice of 1/2 lemon
- ¼ teaspoon ground black pepper

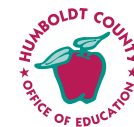
### **Optional ingredients:**

- 8 sungold tomatoes
- Roasted zest of lemon
- Salt to taste (remember chips already have salt)

### **Directions:**

1. Roast Roma tomatoes, bell pepper, jalapeño and pablanos.
2. Then core and remove all seeds from peppers, reserve outer shell of peppers for salsa.
3. Blend all ingredients except Sungold tomatoes, lemon zest and salt.
4. Slice Sungold tomatoes into desired size and shape then add to salsa.
5. Add lemon zest and salt to taste.

*Yield: 3 1/2 cups*





# Piñata Surprise Salsa

## ■ Washington Afterschool

**Restaurant/Chef: Pachanga Mexicana/Belem Espitia**

**Featured Farm/Ingredient: Trident Lightening Farms/Apple**

### **Ingredients:** Locally grown\*

- 1½ cups green cabbage\*, shredded
- ¾ cup red cabbage\*, shredded
- ¼ cup green apple\*, diced
- ¼ cup red apple\*, diced
- ¼ cup cucumber\*, seeded and diced
- ½ cup red bell pepper\*, diced
- 2 teaspoons pickled jalapeno, minced
- 1 teaspoon jalapeño\*, seeded and minced
- ¼ cup cilantro\*, chopped
- Juice of 1 lime
- Juice of 2 lemons
- Salt and pepper to taste

### **Directions:**

1. Place cabbage, apple, cucumber, red bell pepper, and jalapeños in a medium bowl.
2. Stir to combine.
3. Fold in cilantro.
4. Add lemon and lime juice and gently mix.
5. Season with salt and pepper.
6. Serve and enjoy!

*Yield: 4 cups*

