

# RED SALSA

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## INGREDIENTS

- 1 (6.38 lb) can whole peeled tomatoes
- 3 fresh jalapeños, boiled in a small amount of water (stems and seeds removed, then chilled)
- 1.5 tsp salt
- 1 tbsp ground garlic powder
- 1 tbsp ground black pepper
- 1 tbsp crushed red pepper

## INSTRUCTIONS

Boil jalapeños in a small amount of water. Remove stems and seeds, then chill.

Combine all ingredients in a large container.

Blend using a hand immersion blender.

*Fernando's*  
MEXICAN CUISINE

Please note, this recipe has been scaled down from our original large-batch version, so slight adjustments may be needed to match the exact flavor you remember.

# AVOCADO SALSA

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## INGREDIENTS

- 10 small green tomatillos
- 4 fresh jalapeños (stems and seeds removed)
- 3 garlic cloves
- 1/4 large yellow onion
- 2 avocados, peeled and seeds removed
- 1 bunch fresh cilantro (bottom half of stems removed)
- 1 tbsp salt
- 1/4 tbsp ground white pepper

## INSTRUCTIONS

Slightly boil tomatillos, jalapeños, garlic, and onion until just tender (not too soft).

Add boiled ingredients to a large container along with avocados, cilantro, salt, and white pepper.

Blend using a hand immersion blender.

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MEXICAN CUISINE

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# CILANTRO SALSA

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## INGREDIENTS

- 1 (6.38 lb) can whole peeled tomatoes
- 8 bunches fresh cilantro (bottom half of stems removed)
- 3 fresh jalapeños, boiled in a small amount of water (stems and seeds removed, then chilled)
- 1.5 tbsp salt
- 1 tbsp ground garlic powder
- 1 tbsp ground black pepper
- 1 tbsp crushed red pepper

## INSTRUCTIONS

Boil jalapeños in a small amount of water. Remove stems and seeds, then chill.

Combine all ingredients in a large container.

Blend using a hand immersion blender.

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# SALSA DE LA CALLE

## OR CALLEJERA SALSA

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### INGREDIENTS

- 8 small green tomatillos
- 5 garlic cloves
- 1/2 large yellow onion
- Juice from 2 limes
- 2 avocados, peeled and seeds removed
- 1 tbsp salt
- 1 tbsp powdered chicken base
- 1 bunch fresh cilantro (bottom half of stems removed)

### INSTRUCTIONS

Sauté tomatillos, garlic, and onion in oil until lightly softened.

Add sautéed ingredients to a large container with lime juice, avocados, salt, and chicken base.

Blend using a hand immersion blender.

Add cilantro and blend very briefly, leaving small pieces visible.

*Fernando's*  
MEXICAN CUISINE

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# TOMATILLO SALSA

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## INGREDIENTS

- 10 small green tomatillos
- 4 fresh jalapeños (stems and seeds removed)
- 3 garlic cloves
- 1/4 large yellow onion
- 1 tbsp salt
- 1 tbsp ground garlic powder
- 1/4 tbsp ground black pepper
- 1 bunch fresh cilantro (bottom half of stems removed, chopped fine)

## INSTRUCTIONS

Slightly boil tomatillos, jalapeños, garlic, and onion until just tender (not too soft).

Combine all ingredients in a large container.

Blend using a hand immersion blender.

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# CHILE CON CARNE

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## INGREDIENTS

- 8 oz chili meat
- 1/2 tbsp salt
- 1/4 tbsp ground black pepper
- 1/4 tbsp oregano
- 4 tbsp paprika
- 3 tbsp ground chile powder
- 1/4 tbsp ground cloves
- 1 quart water
- 1 cup flour
- 1/4 cup vegetable oil

## INSTRUCTIONS

In a pot, combine chili meat, salt, black pepper, oregano, paprika, chile powder, cloves, and 1 quart of water. Boil for 20 minutes.

In a separate bowl, mix flour and vegetable oil until smooth. Add the flour-oil mixture to the pot and stir well to thicken.

Simmer until desired consistency is reached.

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MEXICAN CUISINE

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