



SMOKEY ROASTED SALSA

Salsa roja is a staple table sauce for Mexican and Southwestern foods. Made with tomatoes, chilies, onions, garlic, peppers and cilantro, this is a classic and flavorful garnish to add to any dish.



DIRECTIONS

- 01** Place a 10 inch cast iron skillet over high heat. Add the garlic, onion and tomatoes, Cook and turn often with tongs, until charred on all sides (about 10 minutes) Remove from pan and let cool.
- 02** Cut the tomatoes and discard seeds. Set the onion aside.
- 03** In a blender process all the ingredients except the onion. Mix to desired consistency. If the salsa has too much liquid, strain off excess liquid.
- 04** Chop onion to a small dice. Add onion to other ingredients. This can be made up to 2 days ahead.

INGREDIENTS

Makes 3 Cups

- 3 cloves of garlic, peeled
- 1 medium size onion or two knob onions
- 3 large tomatoes
- ¼ cup lime juice
- 2 Tablespoons Canola oil
- ¼ cup fresh cilantro
- 1 canned chipotle chile ion adobo sauce (optional)

PREP TIME

- Prep | 5 minutes
- Cook | 25 minutes
- Ready in | 30 minutes



CHEF BARRY INFUSO

President
SLOW FOOD SOUTHERN ARIZONA



FRUIT SALSA

This colorful salsa is delicious with grilled chicken, fish, or pork.



INGREDIENTS

Makes 3.5 Cups

- 1 Firm ripe mango, peeled and diced
- 1 Cup each: diced fresh pineapple; diced honeydew; watermelon; or cantaloupe blend
- ½ Cup diced red pepper
- 1/3 Cup rice wine vinegar
- 2 Tablespoons minced fresh cilantro or mint
- 1 2 Teaspoons crushed red pepper flakes (optional)

PREP TIME

- **Prep** | 15 minutes
- **Cook** | 0 minutes
- **Ready in** | 15 minutes

DIRECTIONS

- 01** Add all the ingredients to a bowl and mix together.
- 02** If made ahead of time, the dish can be covered and refrigerated for up to 2 days.



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ABOUT SLOW FOOD SOUTHERN ARIZONA

Slow Food Southern Arizona organizes and hosts events that connect people who are like-minded in their appreciation for good, clean and fair food. The non-profit celebrates local growers and producers, artisanal products, heirloom seeds and vegetables as well as culinary traditions both local and international.



CHIMICHURRI SAUCE

Chimichurri is an uncooked sauce, originating in Argentina and is used as both an ingredient to marinade grilled meat and as a condiment.



INGREDIENTS

Makes 2Cups

- One Shallot, finely chopped
- One Fresno Chile or jalapeno, finely chopped
- 3-4 Garlic Cloves finely chopped
- 1/2 Cup Red Wine Vinegar or Balsamic or replace with lemon or lime juice
- 1 Teaspoon Kosher Salt
- 1/2 Cup finely chopped cilantro
- 1/4 Cup finely chopped flat-leaf parsley
- 2 Tablespoons finely chopped fresh oregano or replace with dried oregano or Italian seasoning
- 3/4 Cup EVO (Extra Virgin Olive Oil)

PREP TIME

- **Prep** | 15 minutes
- **Cook** | 0 minutes
- **Ready in** | 15 minutes

DIRECTIONS

- 01** Combine shallot, chile, garlic. Vinegar and salt in a medium bowl. Let sit for a few minutes.
- 02** Stir in cilantro and parsley and oregano. Using a fork, whisk in the oil.



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