

## **Bistro 63 Salsa Recipes from Chef Jenö Herman:**

### Pico de Gallo

1 Quart diced tomatoes

½ cup green onions

½ cup small diced onions (red for better color)

1+ Jalapenos, chopped

½ cup rough chopped cilantro

Salt and pepper to taste

Fresh squeezed lime to taste

### Black Bean and Corn Salsa

2 cups cooked black beans (Approx)

1 cup lightly cooked corn

1 cup diced tomatoes

1 cup diced onions (any type)

½ cup rough chopped cilantro

Chopped fresh chilies (jalapenos/habaneros)

Salt and pepper to taste

Squeezed lime to taste

### White Bean and Grilled Vegetable Salsa

1 ½ cups white beans

1 ½ cups black eyed peas

2 cups grilled, diced tomatoes

3+ grilled, chopped jalapenos

$\frac{3}{4}$  cup cooked, chopped bacon

2 – 4 cloves minced garlic

$\frac{3}{4}$  cup rough chopped cilantro

1 large grilled red onion

Squeezed lemon to taste

Salt and pepper to taste