



**BSA**  
**Troop 840**  
**Coppell, Texas**

## Salas Recipes from Troop 840 - Coppell, Texas

### Pico de Gallo

1-2 tomatoes, chopped

1 onion, finely chopped

½ cup chopped fresh cilantro

(pick the cilantro leaves from the stems and chop; don't include any stems)

Juice of 1 fresh lime (large)

1 jalapeno pepper, seeded and minced

Salt to taste

Stir together all ingredients in a large bowl. Cover and chill until ready to serve. This is best made and eaten fresh (same day.) The longer it sits; the hotter it becomes and becomes more liquidity.

### Tomatillo Sauce

12 tomatillos (small)

1 white onion, chopped

2 Serrano peppers

1 small bunch cilantro

(pick the cilantro leaves from the stems and chop; don't include any stems)

Juice of 2 large fresh limes (or approx. 4 small ones)

Mix together in a blender or food processor. Add water as needed for desired consistency. Can be used as dip or a sauce.

### California Salsa

5 tomatillos (large or 10 small)

1 ½ - 2 jalapenos, seeded and minced

1 avocado (large or 2 small)

1 can black olives

½ bunch cilantro

3-4 green onions

Juice of 1-2 fresh limes

Mix together in a blender or food processor. Add lime juice as needed for desired consistency.

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### **Cranberry Salsa**

- 1 bag fresh cranberries
- 6 green onions
- 1 Tbsp. oil
- 1-2 jalapeno peppers, seeded and minced (I used one so it is not so hot)
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup chopped fresh cilantro
- Juice of 1 fresh lime (large)

Stir together all ingredients in a large bowl. Cover and chill until ready to serve. This is good served with tortilla chips or crackers; also good put over a block of cream cheese as an appetizer.

### **Red Pepper-Black-eyed Pea Salsa**

- 1 (15.8 oz) can black-eyed peas, rinsed & drained
- 1 (12 oz) jar roasted red bell peppers, finely chopped
- 3 green onions, thinly sliced
- 1 Tbsp. chopped fresh parsley
- 1 Tbsp. chopped fresh oregano
- 2 Tbsp. lemon juice
- 1  $\frac{1}{2}$  tsp hot sauce (Tabasco)
- $\frac{3}{4}$  tsp ground cumin
- $\frac{1}{4}$  tsp salt
- $\frac{1}{4}$  tsp pepper

Stir together all ingredients in a large bowl. Cover and chill until ready to serve.

### **Skinny Dip**

- 1 can black beans, drained
- 1 can corn, drained (can use frozen corn, but defrost it)
- 1 tomato, diced
- 1 onion, chopped
- 1-2 jalapeno peppers, seeded and minced
- $\frac{1}{2}$  bunch cilantro, chopped
- 2 avocados, chopped
- Juice of 1 fresh lime
- Salt to taste

Stir together all ingredients in a large bowl. Cover and chill until ready to serve.

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