

# My MN Farmer

Our Family Blessed  
To Feed Yours

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## It's SALSA Time!

This is the time of year we get excited about salsa. The hot peppers and sweet peppers are producing, and the tomatoes are plentiful. Whether your desire is a single bowlful on Sunday with chips for your Vikings viewing or bushels of tomatoes and peppers to can salsa for the long winter ahead, we can help.

Do you need more tomatoes and peppers than you are receiving in your share? If so, we have half bushels and full bushels of tomatoes and lots of peppers that you can order by calling 612-245-6271. After you place your order, we can deliver them with next week's share, you can come pick them up at the farm, or you can pick them up at the Mankato Farmers Market Saturday mornings or Tuesday or Thursday evenings.

A Google search for "salsa recipes" will yield millions of hits, but here are a few of our favorite tried and true recipes. The first is from All Recipes, and the second from [mymnfarmer.com/recipes](http://mymnfarmer.com/recipes).



### The Best Fresh Tomato Salsa

- 3 cups chopped tomatoes
  - ½ c. chopped green bell pepper
  - 1 c. onion, diced
  - ¼ cup minced fresh cilantro
  - 2 tbsp. fresh lime juice
  - 4 tsp. chopped fresh jalapeno pepper (including seeds)
  - ½ tsp. ground cumin
  - ½ tsp. kosher salt
  - ½ tsp. ground black pepper
- Stir the tomatoes, green bell pepper, onion, cilantro, lime juice, jalapeno pepper, cumin, salt and pepper in a bowl. Serve.



### Time for Salsa!

Farmer Jean's very favorite salsa recipe is quick and easy!

- 6 medium sized tomatoes
- 1 large onion
- 1 large bell pepper
- 1 small head garlic or a clove or two
- 1 Anaheim pepper

Wash all produce and blend it in quick bursts in a food processor. It works well to process the garlic and onions first and then add the peppers and tomatoes. This is super easy and so fresh and wonderful. To add a nice tasty treat, add some cilantro or basil. Absolutely delicious!



Ready for something more than red tomato salsa? Try Farmer Jean's Zucchini Salsa!  
Find the recipe at [mymnfarmer.com/recipes/all/zucchini-salsa](http://mymnfarmer.com/recipes/all/zucchini-salsa)

