

# EVERBLOSSOM FARM RECIPES

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## SALSA

Even when it's late, the first frost seems to take me by surprise. There's nothing like a little heat in your food to help warm up. I know it's a little late in the season for my salsa recipe, but the tomatoes, cilantro, garlic, cayenne peppers, and onion keep coming, so why not?

### Salsa

Serves 6

1 medium onion, diced

1 smaller clove of the giant Everblossom garlic, minced

1 cayenne pepper (little red), seeds removed and minced

5 or 6 medium heirloom tomatoes, or the equivalent, diced

1 large handful cilantro leaves, stems removed and chopped

Salt to taste

Add all ingredients to a large serving bowl and mix well. Serve with tortilla chips.

*Kitchen Notes:* Try making your own tortilla chips! Brush flour tortillas with olive oil; salt lightly; cut into triangles and bake in a 350 degree oven until golden brown, about 5-7 minutes.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

JOHN AND ELAINE BRANIGAN

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