

## SALSA SAVVY

- Both the tomato (used in red salsa) and the tomatillo (the base for green salsa) are indigenous to the Andes, but were first cultivated by the Aztecs.
- A Franciscan Missionary (Bernardino de Sahagun) documented salsa recipes in 1519 after Spanish Conquistadors who arrived in what is now Mexico found the Aztecs making numerous different types by combining chiles, tomatoes and other ingredients like squash seeds and even beans, blending them in the mortar and pestle-like molcajete and tejolote.
- Dollar Sales of Salsa overtook Ketchup in 1991.
- Tomatoes and Jalapenos are actually fruits, not vegetables.
- Relish or Salsa? The only real difference is that the word 'relish' is of French origin, and the word 'salsa' is of Spanish origin. They are both condiments intended to add flavor to other foods, and both can be either raw or cooked.
- In 1997, May was declared *National Salsa Month* in recognition of the popularity and unique heritage of salsa.
- As people have become more aware of nutritional issues, salsas have risen in popularity because they are very low in cholesterol, fat, sugar and calories, while providing a great way to add depth and flavor to any dish or just that extra zip to a sauce.

## ABOUT THE TUPPERWARE SALSA SET

### QUICK CHEF

A Quick-and-easy alternative to electric food processors

- A single turn of the handle rotates blade or paddle whisk four times, saving time and effort
- Stainless steel blade effortlessly chops fruits and vegetables
- Paddle whisk quickly whips or mixes cream, salad dressings and dips
- Funnel attachment incorporates oil into mayonnaise, pesto sauce or salad dressing
- Non-skid base prevents sliding

### CHIP AND DIP SET

Here's a "party in a bowl"! Unique Chip Bowl provides easy access to dips and salsa.

Lightweight and virtually unbreakable, this large-capacity serving set features a stylish, innovative bowl that can hold lots of chips or a crowd-pleasing salad. To serve salsa or dip, just hook the smaller bowls on the rim of the large bowl. Dip bowls are microwaveable (remove seals when reheating). The cover adds on-the-go versatility and is divided into separate compartments, making it a great serving tray.

### SIMPLE INDULGENCE SOUTHWEST CHIPOTLE SEASONING

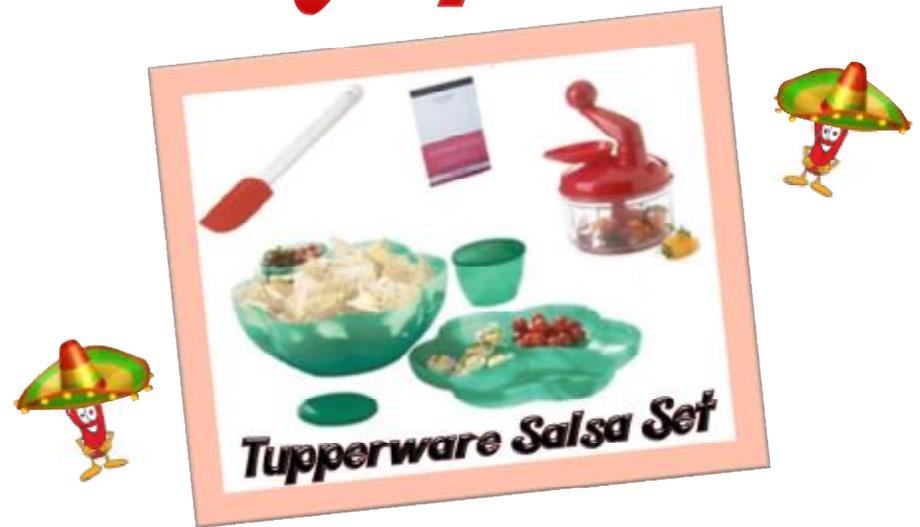
You'll Savor the difference when you taste this custom seasoning blend of smoked jalapeño pepper, cilantro, garlic, onion, salt and tomato. It's an ideal flavorings for meats, vegetables, soups and stews. Or add a few simple ingredients to create delicious marinades, dips and dressings.

### SAUCY SILICONE SPATULA

You'll discover the difference from the moment you first pick up this *Indispensable Kitchen Tool!* Featuring a remarkably sturdy extra-long handle with a pleasing heft, this stain-resistant kitchen tool can endure heat up to 400° F. The Saucy Silicone Spatula is extremely versatile and is ideal for mixing sauces and batters, as well as being strong enough to break apart foods as they're cooked..

Compliments of your Tupperware Consultant

# *Sensational Salsa Recipes*



*We've given you the perfect recipe for making a difference in your life and the lives of others by starting your own Tupperware business!!*

*In appreciation of your attendance and to thank you for giving us the opportunity to share with you all that Tupperware has to offer, we'd also like to give you these salsa recipes so you can recreate what we've shared at this event and experiment on your own. **Enjoy!***



*"Life is a gift, and it offers us the privilege, opportunity, and responsibility to give something back by becoming more."*

*~Anthony Robbins*

## Simply Salsa

- 1 medium onion
- 2 cloves garlic
- Juice of ½ lime
- 1 can (15 oz.) diced tomatoes
- 1 Tbsp Southwest Chipotle Seasoning Blend
- 2 - 3 Tbsp fresh cilantro (optional)

Peel and slice onion into 4 pieces. Place in Quick Chef with blade, cover and turn handle until onion is roughly chopped. Peel and smash two garlic cloves and add to Quick Chef. Add remaining ingredients, cover and turn handle until desired consistency. Serve with chips or as a topping for tacos!

## Guacamole

- 4 ripe avocados
- 2 garlic cloves
- ¼ yellow onion, chopped
- 1 jalapeno pepper, chopped
- 1 lime
- 1 oz. olive oil (optional)
- 1 can (14.5 oz.) fire roasted tomatoes, drained
- 1 - 2 Tbsp Southwest Chipotle Seasoning Blend

Pit and peel the avocados. In the Quick Chef, blend the garlic, onions, jalapeno pepper, lime juice, olive oil, and Southwest Chipotle Seasoning Blend until all ingredients are well chopped. Add the avocados and tomatoes and mix until ingredients are well incorporated. Season with additional Southwest Chipotle Seasoning Blend if desired.

## Mango Salsa

- |  |                           |
|--|---------------------------|
| 2 ripe mangos, peeled and finely diced           | 2 - 3 Tbsp olive oil      |
| 1 medium red onion, sliced and diced             | ¼ cup spicy hot V-8 juice |
| 3 garlic cloves, pressed                         | ¼ cup fresh lime Juice    |
| 6 roma tomatoes, seeded and diced                | 1 tsp seasoned salt       |
| ½ green pepper, finely diced                     | 1 tsp ground pepper       |
| 1-2 jalapeno peppers, finely diced (canned okay) | ½ tsp garlic salt         |
| 2 Tbsp cilantro chopped                          | dash of cayenne pepper    |
| 1 Tbsp lime zest                                 |                           |

Mix together and marinate for 2 hours in refrigerator. Serve with fresh pita bread, crackers, or tortilla chips



## Pineapple Salsa

This is a great “cool down” salsa that can be used as a topping or paired with a spicy main dish to take away some of the kick.

- |                        |                      |
|------------------------|----------------------|
| 1½ cup fresh pineapple | 1 small red onion    |
| 1 small tomato         | 1 tsp parsley        |
| ¼ cup olive oil        | Juice of ½ of a lime |

Place onion, parsley, and pineapple in Quick Chef. Chop slightly. Add olive oil, tomato, and a squeeze of lime. Chop with Quick Chef a couple more times. Serve with your favorite chip.



## Chunky Watermelon Salsa

This cool salsa is the ideal accompaniment for grilled shrimp.

- 1 lime
- 2 cups ½-inch pieces seeded watermelon
- 1 cup ½-inch pieces seeded, peeled cucumber
- ¼ cup thinly sliced green onions
- 2 Tbsp minced fresh cilantro
- 2 tsp minced, seeded jalapeño chili
- 1 Tsp sugar

Using small, sharp knife, cut the peel and white pith from lime. Cut lime into ¼-inch pieces. Place in medium bowl and add all remaining ingredients. Season with salt and pepper. Toss to blend. Cover and refrigerate at least 30 minutes. Serve chilled (Can be prepared 2 hours ahead -- Keep Refrigerated)

## Tortilla Chips

- 5 soft flour tortillas, ripped into 1½-inch pieces
- 1 - 2 Tbsp Southwest Chipotle Seasoning

Place tortillas on Silicone Baking Mat, spray with cooking spray and Sprinkle with seasoning. Bake at 400° for 3 minutes. Flip and cook for 2 minutes more.



*“Even when opportunity knocks  
a man still has to get up off his seat and open the door”*

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