

## TASTE THE WORLD ~ RECIPE

Prepared by: **Las Cafeteras** MEXICO/USA

### Guacamole Salad

**Serves 6-8**

#### Ingredients

- 3 large avocados
- 3 small Roma tomatoes
- ½ white onion
- 1 can yellow corn
- 1 can black beans
- ½ bunch cilantro
- Salt to taste
- black pepper to taste
- 2 lemons
- Tapatio - hot sauce to taste

#### Method

Peel and cube avocados.

Dice tomatoes, onions, chop cilantro.

Add all ingredients (except salt, pepper, and hot sauce) to large bowl and mix gently.

Squeeze in lemon juice (for tangy taste add both squeezed lemons).

Add salt, pepper and hot sauce to taste.

### Chilli Huevo

**Serves 6-8**

#### Ingredients

- 500g fresh jalapeno chilli peppers
- 250g Roma tomatoes
- Salt

#### Method

Grill tomatos and jalapenos on a skillet until soft. While still hot, put tomatoes in large bowl and mash (with mashing tool) until chunky. Add grilled jalapenos and continue mashing.

Add salt to taste.

Additional ingredients to serve:

- 2 large bags of corn tortilla chips
- 2 dozen tostadas

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### Garlic Salsa

**Serves 6-8**

#### Ingredients

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- 1 kg roma tomato
- 1 head of fresh garlic
- “chile de arbol” peppers (aka dried “birds’ eye chili” aka “rats tail chili”) to taste
- Salt to taste

#### Method

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Grill tomatoes on a skillet until soft.

Toast dried peppers on skillet until crispy.

Place grilled tomatoes, peppers and peeled head of garlic in blender. Blend thoroughly.

Add salt to taste.

### Salsa de Tomate Fresco

**Serves 6-8**

#### Ingredients

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- 750 g fresh green tomatillo (NOT green tomato)
- 1 large onion
- salt to taste

#### Method

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Peel off leaf of green tomatillo and cut into dice.

Add salt to taste