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SP.287 / 5.S15 / ESG.SP287 Kitchen Chemistry
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Salsa

Adapted from Bill Orme-Johnson, MIT professor emeritus

Ingredients:

- 1 medium onion, diced
- 3 medium tomatoes, diced small
- one bunch cilantro, chopped
- 2 tbsp. lime or lemon juice
- 1-2 jalapeno peppers
- 1 -2 serano peppers
- salt to taste

Method:

- Chop and mix all ingredients. The chunkiness of the salsa is dependant on how big you cut the ingredients, so it is up to you to give it your individual preference.
- **When you are chopping the jalapeno peppers, use gloves and discard the gloves after you use them. DO NOT TOUCH YOUR EYES! If you don't have gloves, make sure you thoroughly wash your hands after chopping the peppers.**
- Add salt one teaspoon at a time and taste after mixing well.
- It tastes better if you let the salsa sit for 1 -2 hours.

Notes:

- Make sure the you cut the peppers small enough so that they won't burn their mouths when they eat it.
- You need to be aware of the hotness of the peppers. You can dial in the amount of hotness by varying the parts of the pepper which is "hot".