

From: Evanko, Patty

Sent: 10/26/2015 2:29:23 PM

To: TTAB E filing

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The mango just adds a wonderful fruity sweetness to this dish. I like adding ginger to this recipe because it gives this salsa a magnificent twist.

The first time you bite into this salsa, the ginger is the first thing your mouth will experience! The ginger and the mango provide a great taste dimension to this recipe. The five tomatoes bring their unique taste. The yellow tomato is on the lighter side of taste. It is slightly salty and dense in texture. The tomatillo provides the tanginess. The yellow cherry tomato brings a sweetness and tanginess. The Campari tomato brings sweetness also, but, they also bring a slight spiciness. The Roma tomato is here to bring the density that this recipe needs.

So, try this recipe and tell me what you think. Also, I will take any opinions you have on "waiting".

#### HOW TO MAKE 5 TOMATO SALSA

### 5 Tomato Salsa

Yum Print

Total Time: 30 minutes      Yield: 2 cups  
Serving Size: 2 Cups







#### Ingredients

Five Tomato Salsa

Recipe Type: Vegetarian, Vegan

Cuisine: American, Mexican

Author: Healing Tomato

Cook time: 30 mins

Total time: 30 mins

5 Tomato Salsa

#### Ingredients

1/2 of fresh Mango

2 medium-sized tomatillos

7-8 yellow cherry tomatoes

1 medium-sized yellow tomato

3 Campan Tomatoes

2 medium-sized Roma tomatoes

1/2 of red onion

1 tsp of chopped ginger

2 cloves of garlic

3 Thai chilies (to taste or optional)

1/2 tsp of cumin seeds

2 tsp of salt (or to taste)

1 tsp of fresh ground pepper



3 small Mint leaves  
3 sprigs of coriander  
2 tsp of lemon juice (or to taste)  
3 tsp of extra virgin olive oil

**Instructions**

**Pre-preparation**  
Chop all the tomatoes to bite size pieces  
Chop the Thai Chilies  
Chop the garlic cloves into small pieces  
Chop the onions finely  
Chop the mints and coriander leaves finely

Heat the oil in a small pan and add the cumin seeds  
Add the chilies, garlic and ginger to the oil  
Heat until the garlic is slightly brown. Be sure to keep stirring while waiting for the garlic to brown  
Remove from heat and allow to cool for a few minutes  
Once cool, strain the oil and put it aside. Leave the garlic, ginger and cumin seeds aside for a future recipe. I like to use it in soups and curries

**Preparation**  
In a medium mixing bowl, bring together all the ingredients including the lemon juice, mint leaves and coriander.  
Add the ginger and garlic oil that we strained earlier. This oil will coat all the ingredients and allow the flavors to mix.  
Ideally, this recipe should be allowed to marinate overnight. If you don't have that much time, just let it marinate for about two hours.  
Serve with chips or any recipe that requires salsa

Serving size: Serves 2 people

**Instructions**

*Dis preparation*



Pre-preparation

1. Chop all the tomatoes to bite size pieces
2. Chop the Thai Chilies
3. Chop the garlic cloves into small pieces
4. Chop the onions finely
5. Chop the mints and coriander leaves finely
6. Heat the oil in a small pan and add the cumin seeds
7. Add the chilies, garlic and ginger to the oil
8. Heat until the garlic is slightly brown. Be sure to keep stirring while waiting for the garlic to brown
9. Remove from heat and allow to cool for a few minutes
10. Once cool, strain the oil and put it aside. Leave the garlic, ginger and cumin seeds aside for a future recipe. I like to use it in soups and curries

Preparation

11. In a medium mixing bowl, bring together all the ingredients including the lemon juice, mint leaves and coriander
12. Add the ginger and garlic oil that we strained earlier. This oil will coat all the ingredients and allow the flavors to mix.
13. Ideally, this recipe should be allowed to marinate overnight. If you don't have that much time, just let it marinate for about two hours.
14. Serve with chips or any recipe that requires salsa



« Grilled Cheese Sandwich with Ricotta Marrara Sauce – Magical Version »

Filed Under:

Appetizers, Classic Recipes, Gluten Free Recipes, Side Dish, Simple Recipes, Tomato Recipes, Vegan Recipes, Vegetarian Recipes

COMMENTS





Frank Vedci says  
December 25, 2013 at 10:41 PM

I like this salsa very much. It will be great for superbowl party. Personally, I hate waiting for my car at the mechanic. They take too long and always for other things to "fix"

[REPLY](#)



Healing Tomato says  
December 25, 2013 at 11:43 PM

Thank you very much, Frank. I am glad you liked this salsa. Sorry to hear about waiting for the mechanic. Bet they said that your oil needs to be changed, or you windows need tinting, or even my favorite, "Your tires need to be rotated as soon as possible!"

[REPLY](#)



Crystal Minore says  
December 19, 2013 at 11:06 PM

This is awesome. I like all the tomatoes, but, I will add corn to it. Salsa tastes great with corn

[REPLY](#)



Healing Tomato says  
December 20, 2013 at 12:19 AM

Thank you, Crystal. Corn would be a WONDERFUL addition to this recipe. I am sorry I didn't think of it. Go ahead and try corn in it and let me know how it turns out. I bet it will be awesome

[REPLY](#)



[REPLY](#)



Liz says  
December 19, 2013 at 9:12 PM

Your salsa looks terrific! I wish I could channel some of your patience 🍌

[REPLY](#)



Healing Tomato says  
December 20, 2013 at 12:16 AM

Thanks Liz,  
I wish I could be as patient as you. Cannot bake an apple, if my life depended on it. 🍌  
Thank you for your wonderful comments.

[REPLY](#)

#### TRACKBACKS

[Vegetarian Nachos - Healing Tomato](#) says:  
August 24, 2015 at 9:16 PM

[...] while back, I had made 5 tomato salsa which would go GREAT with recipe. Prepare the recipe as described below and top it with the 5 [...]

[Reply](#)

**Baked Brie with Tomato Salsa - Healing Tomato** says:

May 5, 2015 at 11:57 AM

[...] you have time, you can make my 5 tomato salsa recipe. It is so delicious and you get so many flavors of [...]

[Reply](#)

#### LEAVE A REPLY

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02 NOVEMBER 2011

### Simple Homemade Tomato Salsa

It's Saturday and that means football. And, of course, a day of football means a day of football food. This season, homemade salsa has become a Saturday staple. It is an easy and healthy alternative to greasy stads.



WHITNEY MCGREGOR  
*designs*

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**Simple Homemade Salsa**

1-2 lbs tomatoes (I use Campari tomatoes when available, but have used plum tomatoes in the past)  
1/2 onion (red or white)  
1/8 to 1/4 cup parsley (or Cilantro. I'm not a fan of cilantro and I never have it on hand, so I use parsley)  
salt and pepper to taste  
juice of one lemon wedge  
dash of balsamic vinegar (or whatever vinegar you have on hand)

Roughly chop tomatoes and onions. Dice parsley. Combine all three. Add salt and pepper and stir. Add lemon juice and dash of vinegar. Mix. Add more salt and pepper to taste.

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Posted by The Avoice at 3:41 PM

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-Winston S. Churchill

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Did you check me out on Elizabeth St. the other day? Well, why not! Got Now! A very big thank you to the ladies at Elizabeth Street M...



**Forty Dollar Kitchen Makeover**  
I was going to wait to do this post because I just did a before and after, but I just got too antsy! As you know, we are in the midst of the...



**The Color White**  
No matter how beautiful and tempting colors and prints are, I always take sweet solace in the color white. There is something so warm and e...



**Step 1: Gather Inspiration**  
Tomorrow morning the "men" are coming to measure my  
mom's kitchen, which means this renovation is officially  
underway! How e...



**Simple Homemade Tomato Salsa**  
It's Saturday and that means football. And, of course, a  
day of football means a day of football food. This season,  
homemade salsa has...



**Ma Chambre**  
I should really say "Our Chambre" because it's not just  
mine, although sweet Lilly is all confused about whose  
room it whose b...



**Dear Autumn,**  
Despite my allergic aversion to your fallen leaves, I still love  
you very much. Your warm tones and cold winds fill my  
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Ever since I began my fascination with decorating, I have  
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**Best Desk!**  
There is nothing like a good desk to get the creative  
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a desk that I've had st...



**Tickled Pink**  
That's right. It's a girl. We found out last week and wasted  
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# A BLOG ABOUT LOVE

10 JULY 2013

Best Salsa Recipe Ever? Absolutely!!!



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## Garlic & Chipotle Salsa

Mara and I love good saba....I mean REALLY LOVE good saba!!! And being the food snob that I am, I'm really picky about what I consider good. Years ago, my family stumbled onto the [Santitas](#) brand salsa and it has long been my favorite store bought version, but there aren't too many stores out east that seem to carry it. So I was always on the hunt for good salsa, and I'd try a new brand or two every month, and I was almost always majorly disappointed. Either the flavor was good but I had to blend it a little to get the right texture, or the texture was great but it had that super processed Pace Picante flavor...every bite you could just taste the chemical preservatives....seriously yuck!

It was especially difficult because I found I loved fire roasted salsas the best, especially when a little smokiness is added with chipotle peppers, and that doesn't often seem to be an option. I can't tell you how often I've tried to make special requests at the grocery store I frequented whenever I moved. I kept buying inferior salsa, just hoping I'd stumble onto something truly good. I never thought about making it myself.

Well, let's just say my life changed for the better a little over a year ago when I discovered the chef at my favorite [Mexican restaurant](#) down the street actually had a [cookbook](#). We're talking gourmet, super authentic, unbelievably flavorful stuff. His dishes and salsa often have that smoky chipotle flavor I crave. I was so excited that I might actually be able to recreate some of those flavors in my own home.

I've now spent the last year plus making just about every kind of salsa in his book and loving it. There is some seriously good stuff in there. My favorite part about the book is he tries to teach you how to experiment, which has led to a number of salsa creations of my own. Today I want to share with you my favorite creation so far, honestly it's the best salsa I've ever had! Mara and I make it at least once a week, sometimes twice. Needless to say, we go through a lot of chips.

### Roasted Tomato Garlic Chipotle Salsa

1 lb Campari Tomatoes (You can also use tomatillos)  
6-9 Garlic cloves - peeled and quartered (how many you use depends on the size)  
1/3 cup White Onion - chopped  
3-4 Dried Chipotle Peppers (these are easy to find in NYC, but I can't ever find them in UT when I visit family. If you can't find them in your store, buy them [here](#))

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1/2 lime - juiced  
1 tsp Kosher Salt (1/2 tsp if you use table salt)  
3/4 cup water

**Directions**

1. Set the oven to broil.
2. Line a baking sheet with tinfoil, with the edges of the tinfoil turned up. Place the tomatoes on the sheet and cut one-inch slits at the top of each tomato (keeps it from exploding). Place tomatoes in the oven and roast for about 10-15 minutes, or until the skin is blackened. Using tongs, rotate them to blacken the skin on the other side, usually about another 5 mins.



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3. While the tomatoes are roasting, using a cast iron skillet or other non-stick pan, place the garlic and onion in the pan and roast on medium for about 5-10 min. Stir often - you want the garlic to get evenly browned, not blackened. The onions should get translucent and a little browned as well. Transfer the roasted garlic and onions to the blender.



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4. In the same skillet, add the dried chipotle peppers and roast over medium heat. The peppers only need 1-2 minutes on each side, occasionally pressing the pepper into the pan to ensure good contact. The you should see some minor blistering of the peppers, they should deepen in color and soften up. You're aiming for blistered and slightly blackened. Place the roasted peppers on a cutting board. Use 5-6 peppers for a medium salsa, and 3-4 for a milder salsa.



5. About this time the tomatoes are ready to be turned over with tongs so the other side can be blackened. You may want to pour in 1/4 cup of the water here to loosen any tomato juice that has leaked out and is sticking to the tinfol. Roast for another 5 minutes.



We were on BYU Radio! Hear what we have to say about "Choosing Happiness" (click photo for link.)





6. Chop the roasted chipotle peppers into little bits...blenders can often have a hard time breaking them down without also pureeing the salsa too much, so I like to do a little of the work for it. Add to the blender with salt, lime juice, and remaining 1/2 cup of water.

