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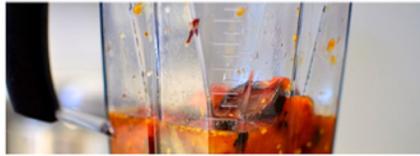
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7. Remove the tomatoes from the oven and let them cool for a few minutes. Using the tongs, move a few of them around to loosen up any blackened/caramelized bits that got stuck to the foil. When they've cooled a little bit, I usually use tongs to transfer the tomatoes to the blender, then I carefully pick up the foil and pour the liquid in.



8. Blend to desired consistency. I try not to blend for too long or at too high of a speed, I don't want it to turn into a puree. Be careful when blending hot ingredients. Use a towel to cover the lid and hold firmly.





Enjoy! If you're a true salsa fan, pin this recipe and you'll be doing a huge favor to all of your salsa loving friends.



Posted by Danny Kofoed  Recommend this on Google
Labels: [Danny](#), [Gluten-Free](#), [Recipes](#)

21 comments:



Caitlin M. July 10, 2013 9:58 AM

Looks so good! Great to see you both this weekend :)

[Reply](#)



Utah Girl Am I July 10, 2013 10:45 AM

Recipe pinned! And if you REALLY want to get fancy/authentic with your salsa, might I suggest using a "molcajete" instead of a blender? :) Warning, though... It takes a lot of armpower, but it's worth it!

http://www.amazon.com/s/ref=nb_sb_boss_Turf-search_alias%3Dyes&field-keywords=molcajete

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Danny Koford July 10, 2013 5:26 PM

Oh trust me, I've definitely thought of getting one. But there are only so many gadgets that small NYC kitchens without pantries can hold...so I suppose it will have to wait.



Utah Girl Am I July 11, 2013 10:43 AM

True, true. Gotta love city living! Regardless, your recipe sounds tasty. Thanks for sharing! And hey! Great to have a "Danny" post, too! :)

[Reply](#)



Rose July 10, 2013 11:12 AM

I'm so making this. I'm a salsa nut, thanks!!

[Reply](#)

 **clay crew** [July 10, 2013 1:13 PM](#)
This looks good!
[Reply](#)

 **Anonymous** [July 10, 2013 1:45 PM](#)
Just a question- how much do y'all eat organic to prevent any GMO's? Can you ever find organic chipotle peppers?

[Reply](#)

↳ [Replies](#)

 **Danny Kofeod** [July 10, 2013 5:27 PM](#)
We definitely try to eat organic, but I'll admit I haven't seen too many options for organic chipotes.

[Reply](#)

 **Amy** [July 10, 2013 6:14 PM](#)
Cant wait to try this! Do you have a favorite brand of chip or do you make your own?
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 **Danny Kofeod** [July 10, 2013 10:11 PM](#)
I guess I'm still not at the point where I'm willing to make my own....seems like too much of a hassle. We really love the Xochitl chips...though they can be expensive. We found a little shop close by that sells them about 5¢ cheaper than everywhere else, so we don't mind. But sometimes they go for 5¢ a bag...not worth it.

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 **Anonymous** [July 10, 2013 10:22 PM](#)

 Next time you are in Utah check out Rancho Markets. They always have Chipotle. Smokey salsa is some of my favorite so I will definitely give this recipe a try.
[Reply](#)

 **Alec** July 11, 2013 8:57 PM
Wow, this look like the perfect meal to try with my wife on Friday. Great idea, thanks for posting this!
[Reply](#)

 **Anonymous** July 16, 2013 11:55 AM
Thank you for this recipe and the Xochilt recommendation. I made the recipe TWICE this weekend, and we ate it all weekend - had puffy faces on Monday from all the salt, but it was worth it!
Our Whole Foods didn't have chipotle peppers, so I used a bunch of red chiles de arbol and followed your instructions. Just rehydrated the chiles (soaking them in hot water for 30 minutes) while I did the rest (saw that tip elsewhere). Your instructions and the pictures were great, and the Xochilt chips were perfect. I may never go back to fresh salsa without roasted tomatoes! Thank you both and for the chocolate tart recipe, which I also love.
[Reply](#)

 **thebitesizecook** July 17, 2013 1:14 PM
Hey Danny- how much does this salsa serve? How much does it make? We are excited to make this for some friends coming over! Thanks so much!
[Reply](#)

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 **Danny Kofeed** July 17, 2013 1:28 PM
Since it's a pound of tomatoes, and a decent amount of water and onion and garlic, I always feel like it makes about the amount you'd normally get in 2 to 3 jars of your average salsa.
But because it's so good....it doesn't last as long as 2 to 3 jars would :)

[Reply](#)

 **Utah Girl Am** July 17, 2013 11:02 PM

Also... I talked with LeAnna today, and she and Sarah raved about this salsa from your get-together on Saturday! Just thought I'd share the tasty feedback. :)
[Reply](#)

 **Missy** July 18, 2013 3:35 PM

Just made this for the second time this week, SO GOOD. We only used 3 chipotle's and was surprised at how spicy it still was. My husband is very anti-spice, but he ate it anyway, which tells you how good it is. I made it again today and took the seeds out of the peppers--still pretty spicy but still so good. I think this is one of the few things I've seen him willingly eat with spice. Bravo Danny.
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 **Danny Kefoed** July 19, 2013 10:38 AM

;)

I will only post recipes that I am truly passionate about. Glad you enjoyed it and your hubby too!

[Reply](#)

 **Manny De Jesus** August 12, 2013 2:56 PM

I found this blog by searching google for a good salsa. As I read I found that you and I have the exact taste in salsa...consistency and flavor alike. I move a lot and it seems like every time I move, I HAVE to find a good salsa. I've recently moved to the Seattle area, but haven't found anything yet. I always feel like it's a never ending search. So glad I stumbled on this recipe...I'm def gonna give it a try! It looks amazing and could be the answer to all my salsa needs so I no longer have to waste so much time and money on all these inferior salsas out there. Thanks again!!
[Reply](#)

 **Harry De Jesus** August 12, 2013 2:56 PM

I found this blog by searching google for a good salsa. As I read I found that you and I have the exact taste in salsa...consistency and flavor alike. I move a lot and it seems like every time I move, I HAVE to find a good salsa. I've recently moved to the seattle area, but haven't found anything yet. I always feel like its a never ending search. So glad I stumbled on this recipe...I'm def gonna give it a try! It looks amazing and could be the answer to all my salsa needs so I no longer have to waste so much time and money on all these inferior salsas out there. Thanks again!!

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 **Danny Kefeed** August 12, 2013 3:07 PM

It sounds like we are long lost salsa siblings! When you make it let me know how it turns out, I'd love to hear.

Also, I can't recommend the book I linked to highly enough. There are tons of varieties of salsas in there, each very different and able to fit all kinds of preferences. I'm sure you'll find something that you love!

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 **Robin** April 09, 2014 8:09 AM

Great! Blog seems to be very interesting and informative for chef. These are nothing for only chefs. These are also for everyone who use the kitchen or cook food.

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CHARRED VEGETABLE SALSA

By PAUL on JANUARY 25, 2011



This is one of the Mary Sue Milliken recipes my kids made at the Kids' (good-for-you) Cooking Academy that we all really loved. Charring the vegetables gives the salsa a deep rich flavor and the tomatoes give it a nice tang. Sue's recipe calls for 3 Roma tomatoes but I used what I had on hand and it turned out great. It's super simple to make and tastes so much better than store bought salsa.

Charred Vegetable Salsa:
Adapted recipe and photos by *For the Love of Cooking.net*
Original recipe by Mary Sue Milliken from *Border Grill*

- 1 vine ripened tomato

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- 1 vine ripened tomato
- 11 small campari tomatoes
- 3 small tomatillos
- 1 jalapeño
- 1/2 red onion, sliced
- 1 large clove of garlic, peeled
- 1/2 bunch of cilantro, roughly chopped
- 1/2 lime, juiced
- Sea salt and freshly cracked pepper, to taste



Preheat the oven to broil. Place the tomatoes, tomatillos, jalapeño, and onion slices on a baking sheet lined with tin foil (easier clean up).



Place under the broiler, turning occasionally for 3-6 minutes. Add the garlic cloves to the



Place under the broiler, turning occasionally for 5-6 minutes. Add the garlic clove to the baking sheet and broil with the rest of the vegetables for another 5-6 minutes or until nicely charred.

Remove from the oven and when cool enough to touch, remove the stems and seeds from the jalapeno.



Combine the charred vegetables (and the juices from the baking sheet) with cilantro, lime juice, sea salt and freshly cracked pepper, to taste, in a food processor or blender. Puree until smooth. Taste and re-season if necessary. Serve with chips or on with any of your favorite Mexican foods. Enjoy.



[Click here for a printable version of this recipe - For the Love of Cooking.net](#)

inspired by BIBE AND DALIA'S MEXICAN DISHERS

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-  **Kimt** - February 10, 2011 @ 12:10 AM
This salsa is amazing...I am finding Mexican recipes just for an excuse to make it. I have made it 3 times. I now add more jalapenos for the heat. It is healthy and full of flavor. Try it.
[\[Reply\]](#)
-  **JITT** - September 13, 2014 @ 7:23 AM
I agree! This tastes just like Uncle Julio's. We've made this four or five times. Depending on who we're serving, we add or subtract jalapenos. If we have time, we char the vegetables on the charcoal grill--even yummiier!
[\[Reply\]](#)
-  **JS** - June 10, 2012 @ 7:08 AM
I just made this for my son's graduation party. I tasted it and something was missing...it was chipotle in adobo sauce! I added a tsp at a time till it was that perfect smokiness. Tastes identical to Uncle Julio's 🍌
[\[Reply\]](#)
-  **MS replied:** - July 13th, 2012 @ 7:03 AM
JS - how many tsp of the chipotle in adobo sauce did you add?
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MENU

Cilantro-Lime Rice and Fresh Tomato Salsa (Chipotle Edition)

MAY 4, 2015 SEPTEMBER 27, 2015 - CMESSICK7

NOTHING PLAIN ABOUT IT

STEAMED
White rice with Chipotle sauce added to impart their herbal fragrance.

SEASONED
with lemon and lime juice for enhanced acidity.

GARNISHED
with cilantro for a slightly bitter, fresh flavor.



LEARN MORE (A LOT MORE):
[Food With Integrity - Our mission to change fast food](#)

<http://chipotle.com/home>

MILD MANNERED

DICED
View ripened tomatoes

TOSSED
with red onions, jalapeños, and freshly squeezed cilantro to add sweet and sharp flavors, with a little bit of acid.



<https://christinamassickblog.wordpress.com/2015/06/04/cilantro-lime-rice-and-fresh-tomato-salsa-chipotle-edj/>
or [10/26/2015 01:56:20 PM](#)

bit of spice.

LEARN MORE (A LOT MORE)
[See all the ingredients that go into this salsa.](#)



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We all know and love Chipotle's iconic cilantro-lime rice and fresh tomato salsa, but do you love the price? Me neither! Here's my take on how to achieve the Chipotle taste with a more friendly price attached.

What will you need? (Ingredients)

White basmati rice

Cilantro (store bought or homegrown)

Lime (store bought or homegrown)

Fresh campari or grape tomatoes (or any tomatoes of your liking)

Red onion

Jalapenos

Sea salt

What to do?

Cilantro-Lime Rice



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<https://christinamassickblog.wordpress.com/2015/06/04/cilantro-lime-rice-and-fresh-tomato-salsa-chipotle-edj/>
04/10/2015 01:56:29 PM



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Take 1 cup basmati rice, 2 cups water and place in pot on high with a lid. Let water boil and then turn down to low or simmer with lid on for 15-20 minutes until rice has absorbed all of the water and is nice and fluffy. Once rice is done, put all of the rice in a big serving bowl and let it stand/cool down for 10-15 minutes. In this time, you can start finely chopping up the cilantro and adding lime juice in a separate bowl. Once rice has cooled, add in desired amount of cilantro and lime juice and mix in well. To finish your rice, add a pinch of sea salt for seasoning and you are all set!

Quick tips for making Cilantro-lime rice

1. Make sure that your rice is basmati or long grain rice.
2. When chopping up cilantro, take 10-15 leaves and roll them up together and start by chiffonading. To get even finer cilantro with better bites of flavor, use a vegetable chopper.
3. When trying to squeeze lime juice, using a lime press makes a world of difference (http://www.williams-sonoma.com/m/products/chefs-lime-juicer/?cm_src=AutoRel)

Fresh Tomato Salsa



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<https://christinamesickblog.wordpress.com/2015/06/04/cilantro-lime-rice-and-fresh-tomato-salsa-chipotle-edj/>
04/10/2015 01:56:29 PM



Start by chopping/dicing up your campari or grape tomatoes (Campari tomatoes are my personal favorite, but you can use any tomatoes that you like best) and then finely chop up some red onion. Next, seed your jalapeños and dice them, as well as chopping up your cilantro. Finally, mix all of the chopped up ingredients together in a medium sized serving bowl and add a pinch of sea salt to finish it off!

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Quick tips for making Fresh tomato salsa:

1. Don't be afraid of adding whatever you'd like! Add some fresh avocado, or mince some garlic. Whatever flavors suit you best!

If you try this recipe out Instagram me the picture using @christinamesick

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4 thoughts on "Cilantro-Lime Rice and Fresh Tomato Salsa (Chipotle Edition)"



silvtoy
May 4, 2015 at 8:00 pm

I love basmati rice, I can totally see myself trying this recipe to try to get that Chipotle flavor at home the next time I try to make a homemade Chipotle bowl, thanks!

Liked by 1 person

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silkraath

May 4, 2015 at 11:16 pm

I am definitely going to try this. Thanks for sharing

Liked by 1 person

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sweetpeanlove

May 5, 2015 at 11:38 am

I can not believe I've never tried to make this.. Thank you so much for the info and I'll be making this often I can tell.. Take care and happy blogging to ya, from Laura -

Liked by 1 person

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