

2011 Delaware State Fair

Some Like it Hot Salsa Contest Winning Recipes

Delaware Watermelon Salsa – 1st Place

Bonnie Robinson of Seaford, Delaware

4 cups finely diced watermelon
1 cup finely chopped peeled cucumber
1/2 cup chopped red onion
1/2 cup chopped sweet red pepper
1 jalapeno pepper (try to take out seeds), minced
1/2 cup minced fresh cilantro
2 tablespoons fresh basil leaves
2 tablespoons minced fresh mint
4 tablespoons honey
2 teaspoons lime juice

In a large bowl combine the melon, cucumber, onion, peppers and herbs. Drizzle with honey and lime juice; gently toss to coat. Refrigerate for at least 2 hours to completely chill. Serve with scoop tortilla chips.

Shorty's Summer Salsa – 2nd Place

(Leslie McClements – Dover, Delaware)

6 large red tomatoes
2 large yellow tomatoes
1 large red onion
1 large or 2 medium green peppers
1 or 2 jalapeno peppers (depending on size and heat preference)
3 cloves of garlic
Juice of one large or two small limes
1 bunch of fresh cilantro
Salt and pepper to taste

Core, seed and dice tomatoes. Dice red onion. Cut green peppers and jalapeno peppers in half, remove seeds and ribs. Dice green peppers and jalapeno peppers. Mince 3 cloves of garlic. Put all ingredients in a large bowl. Add lime juice; chop cilantro and add to bowl. Stir gently. Season with salt and pepper to taste. Serve with corn tortilla chips or as a condiment for any Tex-Mex entrée.

Peach and Cucumber Salsa – 3rd Place

(Dawn Fridas from Frederica, Delaware)

2 cups peeled, pitted and diced ripe peaches (about 1 1/2 pounds)

1 cup diced unpeeled cucumber

3/4 cup diced red bell pepper

1/3 cup chopped fresh cilantro

2 tablespoons fresh lime juice

2 tablespoons apricot preserves

1 teaspoon diced chilies in adobo sauce

Salt and pepper

Toss all ingredients except salt and pepper together in a medium bowl. Season to taste with salt and pepper. Cover and refrigerate until ready to serve.