

Spicy Jalapeño Salsa

Ingredients:

- 5 jalapeños
- 2 serranos
- Piece of white onion
- 2 garlic cloves (unpeeled) + 1/2 raw garlic clove
- 1/4 cup oil
- 1/2 cup water
- Salt, to taste

Instructions:

1. **Char the Vegetables:**
 - In a dry, very hot pan (preferably cast iron), char the jalapeños, serranos, onion, and unpeeled garlic cloves until they are blistered and soft. Set aside to cool.
2. **Blend the Ingredients:**
 - Remove the stems from the chilies and place them in a blender along with the charred onion. Peel the garlic cloves and add them to the blender along with the raw garlic, oil, and water.
3. **Season and Serve:**
 - Blend until the salsa is smooth. Add salt to taste and enjoy!

Medium Jalapeño Salsa

Ingredients:

- 8 tomatillos
- 2 serranos
- 1 jalapeño
- 2 garlic cloves + 1/2 large garlic clove
- Piece of white onion
- Handful of cilantro
- 1/8 tsp cumin
- 1 tablespoon oil
- Salt, to taste

Instructions:

1. **Prepare the Tomatillos:**

- Husk and wash the tomatillos. Place them in a pan and cover with water. Add the 2 garlic cloves and onion. Simmer for about 20 minutes, until the tomatillos are no longer bright green.
- 2. **Blend the Ingredients:**
 - Remove the tomatillos, onion, and garlic from the water and place them in a blender. Press down to extract the juice from the tomatillos.
- 3. **Season and Blend:**
 - Add the remaining ingredients (serranos, jalapeño, cilantro, cumin, oil, and salt) to the blender and blend until smooth.
- 4. **Serve:**
 - Taste and adjust seasoning if necessary. Serve the salsa with your favorite dishes.

Mild Jalapeño Salsa

Ingredients:

- 2 small avocados
- 1 large jalapeño (half seeded and membrane removed)
- Handful of cilantro
- Juice of 1/2 a lime
- Water, as needed
- Salt, to taste

Instructions:

1. **Blend the Ingredients:**
 - Place all of the ingredients in a blender, including the avocados, jalapeño, cilantro, and lime juice.
2. **Adjust Consistency:**
 - Add water as needed to achieve a smooth and creamy consistency.
3. **Season and Serve:**
 - Add salt to taste, blend again, and serve the salsa with your favorite dishes.