



BOYS & GIRLS CLUBS
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Salza, Salza

July 11, 2017
Greystone Reception Hall
Piedmont Park



A. Worley Brown Club

Peach and Mango Chipotle Salsa

3 Georgia grown peaches, diced
2 ripe mangos, diced
¼ cup red onion, finely diced
¼ cup diced tomatoes
2 chipotle chiles in adobo, minced
¼ cup fresh lime juice
¼ cup fresh cilantro, chopped
Sea salt to taste
Fresh ground black pepper to taste

Procedures:

1. Peel and dice the peaches and mangos.
2. Dice the onions and tomatoes.
3. In medium bowl, toss together all ingredients.



Adamsville Club

Island Twist Salsa

- 12 ears Corn
- 3 cans Black beans
- 2 bunches Cilantro
- 7 Limes
- 3 cups Minced Garlic
- 5 Tomato
- 1/4 - 2/4 cup Olive Oil
- 3 tbsp Salt
- 3 tbsp Black pepper
- 4 tbsp Cayenne pepper
- 1/2 cup Sweet & Spicy Asian Chili Sauce

Method:

1. Boil corn for 10 minutes on high
2. Remove beans from can and rinse through strainer with hot water
3. Chop Cilantro in small pieces
4. Chop limes into 4 pieces
5. Chop tomatoes into small squares
6. After corn is cooked, cool and cut off the cob
7. Add all chopped ingredients and seasonings
8. Add olive oil and sweet Asian chili after seasons
9. Chill for 10-20 minutes before serving

Anderson Club

Fruit Salsa by Donovan Jones and Tyrell Smith

- 2 kiwis peeled, chopped & diced
- 2 Golden Delicious apples-peeled, cored and diced
- 1 cup of mangoes chopped and diced (cubed)
- 1 cup strawberries –chopped & diced
- ¼ cup of cilantro- chopped
- 2 tablespoons white sugar
- 1-2 tablespoons brown sugar
- 2 tablespoons fruit preserves, any flavor (we will use strawberry)

Mix all ingredients and serve with warm cinnamon churros or tortillas.

Churros or Cinnamon Tortillas Recipe:

- 10 flour tortillas or cinnamon churros
- Butter flavored cooking spray
- 2 tablespoons cinnamon sugar

Make cinnamon churros or sprinkle cinnamon sugar on flour tortillas while warming in hot frying pan sprayed with butter flavor cooking spray. 30 seconds on each side.

Barksdale Club

Sa'Roasted Tomato Salsa

1 ½ lb. of whole tomatoes
1 yellow pepper
1 red pepper
¼ c of chopped red onion
¼ of green chilies
2 tbs of chopped jalapeño peppers
2 tbs of fresh cilantro
1 tsp of chopped fresh mint
Juice of 2 limes
1 ½ tbsp. of vinegar
Salt and pepper to taste

Directions:

1. Heat the broiler. Lay the whole tomatoes and jalapeños out on a broiler pan or baking sheet. Set the pan 4 inches below the broiler and broil for about 6 minutes, until darkly roasted – even blackened in spots – on one side (the tomato skins will split and curl in places). With a pair of tongs, flip over the tomatoes and peppers and roast the other side for another 6 minutes or so. The goal is not simply to char the tomatoes and peppers, but to cook them through while developing nice, roasty flavors. Set aside to cool.
2. Cut yellow and red bell peppers in half. Place on baking sheet. Set the pan 4 inches below the broiler and broil for about 6 minutes, until darkly roasted – even blackened in spots – on one side. With a pair of tongs, flip over the peppers and roast the other side for another 6 minutes or so. Set aside to cool.
3. Combine tomatoes, yellow peppers, red peppers, green chilies, cilantro, vinegar and lime juice in food processor or blender. Pulse processor until mixture is combined, yet remains a little chunky.
4. Remove mixture from processor.
5. Add chopped onion and jalapeños.
6. Sprinkle on mint, salt and pepper to taste
7. Serve or set aside in refrigerator to cool.
8. You've Been Roasted!!!!

Brookhaven Club

Salsa Salsa 2017 Recipe

- 1 ½ - 2 lbs. Fresh tomatoes
- 1 Med. Sweet onion
- 1 Serrano pepper
- 1 Jalapeño pepper
- ½ - 1 Lime (according to taste)
- ½ Bunch of fresh cilantro (stems removed)
- 1 Tlbs. Black pepper
- 2 tsp. Salt
- 4 Cloves garlic
- 1 tsp. Cumin
- 1 - 1 ½ tsp. Honey

Directions:

1. Roast the tomatoes, onion and peppers on the grill until the outside is charred and the tomatoes start to split.
2. Cut the ends off the tomatoes and the stems from the peppers.
3. Remove the seeds from the peppers (unless you like it really hot)
4. Cut the onions into wedges
5. Combine all the ingredients in a food processor and blend until it reaches desired consistency.

Douglas Club

Beango Mango Black Bean Salsa

2-3 medium sized fresh tomatoes (from 1 lb to 1 1/2 lb), stems removed

½ red onion

1 jalapeño Chile (stems, ribs, seeds removed), less or more to taste

Juice of one lime

½ cup chopped cilantro

Salt and pepper to taste

Pinch of dried oregano (crumble in your fingers before adding), more to taste

Pinch of ground cumin, more to taste

1 Garlic peeled and diced

1 mango peeled, cut and diced

1 can of black beans

The steps to create the recipe are:

1. Start by roughly chopping the tomatoes, chilies, and onions, cilantro, oregano, garlic, and mango. I'm a little lazy and I like to use a food processor to chop up all my ingredients. If you don't have a food processor, you can finely dice by hand.

2. Place in a serving bowl. Add the black beans and then add salt and pepper to taste.

Let sit for an hour and then you can serve with chips, tortillas, tacos, burritos, tostadas, quesadillas, pinto or black beans

Draper Club

Pineapple Dapple Salsa

- ½ Bunch Cilantro
- 1 Jalapeño (chopped)
- 1 ½ Peaches
- 1 lb sliced tomatoes
- 1 yellow onion, small
- 2 tbsp lime juice (fresh)
- ¼ tsp black pepper
- 1 ½ tsp salt
- 1 pineapple cut in half and gutted

Directions:

1. Dice peaches
2. Dice tomatoes
3. Dice onions
4. Cut limes in half and squeeze desired amount
5. Apply salt
6. Apply pepper
7. Apply cilantro
8. MIX/STIR
9. Cut pineapple in half, gut the halves
10. Fill the halves with salsa
11. Chill for 30 mins.
12. EAT!

East DeKalb Club

Pineapple/Mango Jalapeño Salsa

- 4 cups of pineapple
- 3 cups of mangos
- 4 cups tomato
- 1 cup of onion
- 1 cup of jalapeño with seeds
- ¼ cup of cilantro
- Teaspoon of basil
- A pinch of lemon/lime
- A pinch of salt and pepper

Directions:

1. Gather all ingredients
2. Gather 4 Knives
3. Cut the fruits into small square pieces
4. Cut up the jalapeños and add a little bit of the seeds
5. Take apart the herbs
6. Cut the lemon/lime in half
7. Add the pineapples
8. Add the mangoes
9. Add the tomatoes
10. Add the jalapeños
11. Add the basil
12. Add the cilantro
13. Squeeze the lemon/lime juice on top of it
14. Mix the salt and pepper inside
15. Mix it with a spoon

Grant Club

Fresh PineApple Salsa

This pineapple salsa recipe has a delicious combination of sweet and spicy. It can be served with grilled chicken or fish or as an appetizer with chips.

1 Pineapple
1 ½ Cup chopped red bell pepper
1/3 Cup chopped red onion
¼ Cup chopped fresh cilantro
1 small jalapeño, minced
Juice of 1 lime
Kosher Salt
Tortilla Chips for serving

Directions:

1. Slice off 1/3 of the pineapple length wise, leaving the stem intact. Slice the fruit around the perimeter, angling your knife towards the middle, then make a few cuts across. Scoop chunks out with a spoon and chop into small pieces.
2. Transfer pineapple to a large and mix in onion, cilantro, jalapeño, and lime juice. Season with salt, then transfer back into the pineapple bowl.
3. Serve with tortilla chips

Harland/Woolfolk Club

Cajun Papaya Mango Salsa

3 whole Mangos
3 whole Papayas
2 whole English Cucumbers
2 whole Jalapeño Peppers
1 large Red Onion
1 Lime
1 Lemon
3 Tbs Basil
2 teaspoons cilantro
1 tbsp Vinegar
1 pinch Salt
McCormick Perfect Pinch Cajun Seasoning
Lime Tortilla Chips

Instructions:

1. Dice papaya & mango into medium cubes, finely dice red onion & cucumbers
2. Place in mixing bowl and stir together
3. Squeeze the juice from the lemon and lime into the bowl
4. Add the pinch of cilantro, the basil, and vinegar
5. Salt (to taste)
6. Stir all ingredients together, chill for at least two hours
7. Add Cajun seasoning to taste for a little kick
8. Serve chilled with lime tortilla chips

Jones Club

“Too Much Sauce” Recipe

3 medium sized fresh tomatoes*

2 minced Carrots*

1/2 red onion

1 chopped jalapeño pepper*

2 Chopped green bell peppers*

Juice of 1 lime

1 cup chopped cilantro*

1 Teaspoon of minced garlic

Pinch Himalayan Pink Salt

Pinch Cheyenne Pepper

Pinch of ground cumin

*Indicates- produce harvested directly from Jones Club's garden.

Method:

1. Start by roughly chopping the tomatoes, jalapeños, red onions, carrots, and green bell pepper.

Set aside some of the seeds from the peppers. If the salsa isn't hot enough, you can add a few for more heat.

2. Place all of the ingredients in a large bowl. Then, cut open the lime. Squeeze lime juice into large bowl that includes the ingredients above.

3. Add Himalayan salt, Cheyenne pepper and cumin. If the jalapeños make the salsa too hot, add some more chopped tomato. If not hot enough, carefully add a few of the seeds from the chilies, or add a little more ground cumin.

4. Let sit for an hour for the flavors to combine.

Lawrenceville Club

L'ville Salsa

2 Tomatoes
½ medium sweet onion
1 large jalapeño pepper
1 garlic clove
1 lime
¼ bunch fresh cilantro
Salt, and pepper

Method:

First chop up and dice 2 tomatoes, a 1/2 sweet onion, 1 large jalapeño(no seeds), 1 garlic clove, and ¼ bunch cilantro. Second, mix it all together and squeeze one lime. Finally, add a little salt and pepper as needed.



Matthews Club

Caribbean Melody Salsa

Mango (1 whole)

Pineapple (1 whole)

Strawberries (fresh; diced)

Black Beans (1/2 of bag; soaked a prepared overnight)

Cilantro (fresh; diced)

Jalapeño (3 diced)

Red Onion (1/2 diced onion)

Olive Oil (1/2 tablespoon)

Directions:

(In a saucepan) Place ½ tablespoon within your pan; add ½ diced red onion, 3 diced jalapeños', fresh diced cilantro, and ½ bag of pre-soaked black beans. Bring to a slow simmer for 20 minutes. After 20 minutes, place the items in a large mixer bowl. Add 1 whole mango (diced), 1 whole pineapple (diced) and strawberries (freshly diced). (Mix thoroughly) Place newly prepared salsa in the refrigerator for 30 minutes or more. Serve with chips or over poultry/seafood.

A fresh taste of the Caribbean; this salsa blends a fresh taste of fruits, veggies, and select spices. Great to serve with tortilla chips or over seafood or poultry.

Newnan Club

Southern Fruit Salsa (SFS)

- 2 Tomatoes
- 1 Bunch (six stems) Cilantro
- ½ teaspoon Red Pepper Flakes
- 2 Red Onions
- 2 tablespoons Brown Sugar
- 2 Mangoes
- 2 Peaches
- 2 Bags Scoops Chips
- ½ teaspoon Season All

Directions:

1. Chop onion, tomatoes, mangoes and peaches
2. Combine all ingredients together and mix well.
3. Serve chilled



Thomasville Club

Rockin' Mint Pineapple Twist Salsa

Recipe feeds 5-7 people

- 1 ½ Whole Pineapple
- 1 Cup of Cilantro
- ½ Cup of Chopped Red Onion
- 1 Red pepper
- 1 tsp of Salt
- 2 tsp of mint leaves chopped
- 2 Limes (for juice only)

Directions:

Step 1: Cut the top and bottom halves of the pineapples and carefully remove the outside skin of the pineapple leaving no visible brown or green spots. Slice the pineapples into about 6-7 circles and remove the core. Cut the pineapple in to smaller portions the size of a nickel.

Step 2: Thinly slice the sweet red bell pepper and then cut into smaller pieces. Then add to mixture of pineapples.

Step 3: Chop 1 cup of a head of cilantro into small pieces and add two table spoons of finely chopped mint. Add to mixture along with 1 teaspoon of salt (or to taste).

Step 4: Use a lime squeezer to squeeze the juice of two limes in to the bowl mixture.

Let mixture sit refrigerated for 20 minutes and service with tortilla chips with a Hint of Lime.

Enjoy!

Warren Club

"Warren" Fire Roasted Salsa

2 pounds tomatoes
1 Jalapeño
1 large whole onion
3 garlic cloves minced
1/2 bunch cilantro finely chopped
1 tbsp. fresh lime juice
1/4 tsp cumin
1/2 tsp oregano
Sea salt and pepper to taste

Directions:

1. Preheat grill to medium high heat
2. Place the tomatoes, onion, jalapeño and garlic in a single layer on a baking sheet
3. Grill vegetables until black on all sides about 10-15 min. per side
4. Transfer to a food processor and pulse until coarsely chopped
5. Transfer to a bowl and add cumin, lime, oregano and salt and pepper to taste.

Whitehead Club

Whitehead's Award Winning Salsa

3 cups chopped tomatoes from our Garden

½ cup chopped green bell pepper

1 cup red onion, diced

¼ cup minced fresh cilantro from our Garden

2 tablespoons fresh lime juice

4 teaspoons chopped fresh jalapeño pepper (Including seeds)

½ teaspoon ground cumin

½ teaspoon kosher salt

½ teaspoon ground black pepper

Splash of Coke from a bottle (Joseph B. Whitehead is known for putting Coke-Cola in Bottles)

Directions:

Stir the tomatoes, bell pepper, onion, cilantro, lime juice, jalapeño, cumin, salt and pepper in a bowl. Puree in a VitaMix . Chill then Serve

