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Where attitude is everywhere, and the goat rules, so watch your backside.

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## Salsa recipes from the goat.

Salsa's so good - they will bring tears to your eyes!

### **SCREAMIN BEJESIES HABANERO RELISH**

#### **INGREDIENTS**

1 roma tomato  
2 habanero peppers  
1 TBSP olive oil  
1 green onion  
1 clove garlic

#### **DIRECTIONS**

Use a food processor to cut up the ingredients, except for the green onion and the olive oil. Thinly slice the green onion by hand and add, along with the olive oil, to the other ingredients. Stir until well mixed.

**This recipe makes more than enough!**

#### **COMMENTS**

Screamin Bejesies Habanero Relish was developed especially for those who just don't know when enough is enough. It just goes to show that some folks will eat anything. If you don't find this recipe to be unbearable, keep adding habanero peppers until you do.

There are no preservatives in home made salsa. Refrigerate after you make it, and when you're not serving it. Make only as much as you will use in a day or two.

Please pay close attention when you sample this recipe. Habanero peppers have a very distinct flavor all their own. See if you can detect it before you run off with the screamin bejesies, looking for anything to put the fire out.

Enjoy!