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

Salsa recipes from the goat.

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

SALSA FRIJOLES NEGROS *(black bean salsa)*

INGREDIENTS

2 lb roma tomatoes
(1) 15 oz. can black beans
(1) 4 1/4 oz. can chopped
black olives
2-3 jalapeno peppers
1-2 banana peppers
1 anaheim pepper
1 small white onion
1/2 cup sliced green onions
1-2 cloves garlic
2 TBSP chopped cilantro

DIRECTIONS

Process the tomatoes, white onion, peppers, and garlic in a food processor and pour into a large bowl.

Slice the green onions and fold in.

Chop the cilantro and fold in.

Drain and rinse the black beans and fold in.

Drain and rinse the black olives and fold in.

This recipe makes about 6 cups.

Scale up or down for the quantity you need.

COMMENTS

Salsa frijoles negros is practically a meal in itself. With a handful of chips, you get corn, beans, tomatoes, black olives, onions, peppers, garlic, and a little cilantro. What more could you want? This makes a large batch, so it's good for parties. You can substitute sliced black olives for chopped if you want.

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. If you like spicier salsa, add more peppers. The blend of jalapeno, anaheim, and banana peppers gives a full flavor and the heat sort of sneaks up on you while you are enjoying the salsa. The roma tomatoes make for a meatier salsa. Feel free to substitute other types of peppers and tomatoes based on preference and availability.

Enjoy!