



SALSA MAGIC



THE HANDY FOOD PROCESSOR

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OUR GIFT TO YOU!

It is with great pleasure that we offer you this Salsa Magic handy food processor. With proper use and care you can enjoy years of convenience with this handy appliance.

A WORD OF CAUTION!

Extreme care should be taken when handling or cleaning the chopping blade. The chopping blade is **VERY SHARP!** When not in use, keep the chopping blade in its holder and keep it away from children.



Your Salsa Magic handy food processor is ready for use. Simply insert the chopping blade in the center of the bowl, add the desired vegetables and ingredients, place on lid and turn it clockwise to lock. The more turns of the handle you make, the finer the cuts.

The *chopping blade* is great for chopping, dicing tomatoes, onions, garlic, peppers, celery, nuts, mushrooms and more. The *blender paddle* will scramble eggs, whip cream and blend cake mixes.

After use, rinse out the Salsa Magic, the chopping blade and/or blender paddle with warm water and a mild detergent let dry before storing away safely.

GUIDE TO GREAT SALSA

Even though the English word for salsa is sauce, the real difference is whether or not the ingredients are cooked or served fresh.

When cooked, it is considered a sauce and its texture is usually smoother. When fresh ingredients, like raw vegetables, fresh fruits, etc. are used, it is salsa or as they say in Spanish, "Salsa Crude". The ideal texture for salsa is chunks or coarse pieces, such as you will get from your Salsa Magic. This will be unlike electric blenders and food processors that go so fast that your ingredients tend to turn into paste or mush.

The variety of Salsa you can make with your Salsa Magic is limited only to your own taste and imagination. The most common is the basic fresh Tomato Salsa or "Salsa Fresca". The recipe for it follows on the next page.

For those not experienced in the art of making salsa, be careful of the amount of chili peppers or other highly spiced ingredients you use. Regardless of what the recipe calls for, it is wise to start with a little less - you can always add more - but you can never withdraw once ingredients are added. The key ingredient to most salsa recipes are the different types of chili peppers and fresh herbs called for.

The types of herbs you will use most are; fresh cilantro, an ingredient in many fresh salsa recipes; fresh parsley, the Italian flat-leaf variety if available; oregano, fresh or dried, also goes with Italian pasta sauces; fresh mint, used especially with fresh fruit recipes; thyme, fresh or dried, also goes well in soups, stews and seafood.

Salsa Verde is a green sauce (literal Spanish translation). It has a delicious exotic taste and is very versatile. It can be used with a wide variety of foods and goes especially well with seafood. Red colored salsa is primarily that way because of the fresh or cooked tomatoes used.

Salsa is particularly good with eggs - either Huevos Rancheros or as a topping for omelettes. Fresh fruits like pineapple, papaya, mango, pear, plantain and orange, make a delicious topping for desert tacos or filling for tortillas.

SALSA FRESCA

- 4 medium tomatoes quartered
- 3 sprigs cilantro
- 1/2 small onion
- 2 green chilies
- 1/2 lemon
- 1/2 tsp. salt

1 tsp. freshly ground pepper

Put all ingredients in Salsa Magic and mix.

SALSA VERDE

- 1 lb. tomatillos, cooked, peeled
- 1/2 medium onion
- 3 sprigs cilantro
- salt and pepper to taste

Put all ingredients in Salsa Magic and mix.

GREEN CHILI RELISH

- 1 garlic clove
- 1/2 tsp. salt
- 3 green tomatoes, peeled, seeded
- 3 green chilies
- 1 tbsp. olive oil
- 1 tsp. white wine vinegar
- pepper to taste

Put all ingredients in Salsa Magic and mix.

SOUTHWEST RED PEPPER TOMATILLO SALSA

- 4 med. tomatillos, cooked, peeled
- 4 med. red bell peppers, seeded
- 1/2 sm. jalapeno chili pepper
- 1/4 cup cilantro
- 1 1/2 tsp. red chili flakes
- 3/4 cup water

Place into Salsa Magic - red bell pepper, tomatillos, cilantro, and chili pepper. Mix well. Transfer into bowl and add salt, water, and chili flakes.