



BEST SALSA RECIPES



By Ale Graf

alecooks.com | piloncilloyvainilla.com

Contents

Introduction	3
Chapter One	4
Chapter Two	6
More salsas	11

INTRODUCTION

Hi, I'm Ale Graf.

My name is Alejandra Graf, and I'm the creative mind behind the award-winning blog Piloncillo&Vainilla, which is in Spanish, and AleCooks, which is in English. I am originally from Mexico, but I have been living in the United States with my family for over a decade now. I am married to an American and we have three beautiful children together – Santiago, Sofia, and Romina.

I'm a published cookbook-author and successful food blogger who has been featured in The New York Times.

In 2021 Penguin Random House published my cookbook, Yo Cocino Latino, in Spanish. The NBC morning show, TeleMundo, Siempre Mujer, and Reforma, among many others, featured my cookbook.

Piloncillo & Vainilla | AleCooks' mission is to showcase, through mouth-watering food photography and videos, that eating healthy and vegan can be both delicious and easy.

I connect with mothers worldwide to help them introduce healthier foods and products to their families.

I've motivated thousands of women to prepare tasty, quick, plant-based, nutritious meals for their children.

My recipes, healthy lifestyle recommendations, and insights resonate with Americans, U.S. Latinos, and Hispanic women.

“

As a Mexican, Alejandra can affirm that their culture's most expressive love language is the art of nourishing one another through the gift of food. The table and the kitchen are the heart of their gatherings, where they reconnect, share stories, and celebrate their lives.



Getting Started with Mexican Salsas

About Mexican Salsas

Mexican salsas are a vibrant and essential component of Mexican cuisine. These flavorful condiments come in a variety of styles, ranging from the mild and tangy pico de gallo to the fiery and smoky chipotle salsa. Salsas are made using fresh ingredients such as tomatoes, onions, cilantro, chilies, and lime juice, creating a symphony of flavors that can elevate any dish.

Whether you prefer your salsa chunky or smooth, mild or spicy, there is a salsa out there for everyone. These versatile sauces can be used as a topping for tacos, burritos, or grilled meats, or as a dip for tortilla chips. They add a burst of color and taste to any meal, making them a favorite among food lovers worldwide.

Tips for the best salsa

1. Choose fresh ingredients: For the best salsa, opt for fresh tomatoes, onions, cilantro, and jalapeños. Fresh ingredients will give your salsa a vibrant flavor.
2. Balance the flavors: A great salsa has the perfect balance of sweet, savory, spicy, and tangy flavors. Adjust the amount of salt, lime juice, and sugar to achieve the ideal taste.
3. Don't forget the heat: If you like your salsa spicy, consider adding extra jalapeños or even some diced habanero peppers. Remember, the level of heat is a personal preference, so adjust accordingly.
4. Let it sit: Allow your salsa to sit in the refrigerator for at least 30 minutes before serving. This will give the flavors time to meld together and develop a more robust taste.
5. Get creative: While traditional salsa is delicious, don't be afraid to experiment with different ingredients. Try adding fruits like mango or pineapple for a unique twist.
6. Serve with the right accompaniments: Salsa is versatile and can be paired with a variety of dishes. Whether you're enjoying it with tortilla chips, tacos, grilled meats, or even scrambled eggs, salsa is a versatile and flavorful addition to any meal.

HOW TO

EXAMPLE



CHOOSE YOUR CHILES



CHOOSE HERBS AND AROMATICS



CHOOSE YOUR FRUIT OR VEGGIES



RAW SALSA



COOKED SALSA

BLEND

CHOP

USE A MOLCAJETE



CHAR YOUR
INGREDIENTS

OR GRILL

OR BOIL

OR ROAST

THEN BLEND

CHOP

OR MOLCAJETA

enjoy

Salsa verde two ways: raw and cooked



CHAPTER TWO

SALSA DE CACAHUATE: PEANUT SALSA WITH DRIED CHILE DE ÁRBOL

This Mexican salsa is the last recipe in my Mexican salsas series. I wanted to make a totally different salsa. One creamy, rich, and spicy salsa but without jalapeños, serranos, or tomatillos. But simple enough that you can make it ASAP.

INGREDIENTS

- 1/4 cup vegetable oil
- 5-10 dried chile de árbol adjusted for heat preference
- 3 cloves garlic
- 1 cup unsalted roasted peanuts
- 1 1/2 cups water
- A good pinch of salt



 [how to
make
tortilla
chips](#)



 [reel](#)

INSTRUCTIONS

- Fry the Chiles and Garlic: Heat the vegetable oil in a skillet over medium heat. Add the dried chile de árbol and garlic cloves. Fry the chiles just until they change color, then quickly remove them from the oil to avoid burning, which can create a bitter taste.
- Fry the Peanuts: In the same oil, add the peanuts. Continue to fry until the garlic is nicely toasted and golden, ensuring the peanuts get well-coated in the flavorful oil.
- Blend the Salsa: Remove the garlic and peanuts from the oil and place them in a blender along with the fried chiles. Add 1 1/2 cups of water and a good pinch of salt. Blend until smooth. Adjust the amount of water if you prefer a thinner consistency.
- Taste and Adjust: Taste the salsa and adjust the salt or add more chiles if a spicier flavor is desired.

CHAPTER TWO

EveryDay Salsa

While growing up in Mexico, we always had freshly made salsa, tortillas, and queso fresco on the table. My favorite way to eat salsa is with freshly made corn tortillas coming right off the griddle, "del comal a la boca," as we say in Spanish. That first bite of a warm tortilla, with a spoonful of homemade salsa, is a taste of home, a taste of Mexico, and a taste that I will never forget.


INGREDIENTS

- 3 Roma Tomatoes
- Half Small White Onion
- 3 Serrano Peppers
- 1/2 bunch cilantro
- Olive Oil
- Salt to Taste
- Lime Juice

INSTRUCTIONS

- Preheat your oven to 400°F (200°C) or preheat your air fryer at 350°F.
- Rinse and dry the Roma tomatoes, serrano peppers, and half of a small white onion. Place the Roma tomatoes, serrano peppers, and white onion on a baking sheet. Drizzle the vegetables with a bit of olive oil and sprinkle salt on top.
- 8. Roast the vegetables in the oven for 20 to 25 minutes or until the vegetables are soft and slightly charred. In the airfryer about 5 min.
- 9. Once roasted, remove the stems from the serranos and blend with the fresh cilantro. Add a pinch of salt and a squeeze of lime juice to the blender or food processor.
- Pulse the mixture until it reaches your desired consistency.
-



 [salsa de molcajete](#)



 [reel](#)

CHAPTER TWO

Salsa de Chile de Arbol

This 3 ingredient salsa de Chile de Arbol is a traditional Mexican salsa made with chile de arbol peppers, garlic, and tomatillos. It is one of my favorite salsas for its smoky and spicy flavor, making it perfect for tacos, burritos, and other Mexican dishes.

INGREDIENTS

- 12 medium tomatillos, quartered
- 3 garlic cloves
- 5 chiles de arbol
- 1 tablespoon vegetable oil
- salt

INSTRUCTIONS

- Heat a large skillet over medium-high heat.
-
- Once the skillet is hot, add 1-2 tablespoons of vegetable oil. Add the unpeeled garlic, tomatillos, and chiles to the skillet and cook for 2-3 minutes or until the garlic is fragrant and the tomatillos are completely roasted.
- Peel the garlic, and add to the blender with the rest of the ingredients—season with a large pinch of salt. Blend until all is completely integrated.



 [POST](#)



 [reel](#)

CHAPTER TWO

Zucchini Salsa Recipe (salsa taquera)

Learn how to create an authentic homemade salsa taquera (taco sauce) using our easy and delicious recipe. This salsa is full of fresh, vibrant flavors and is ideal for tacos, grilled vegetables, and other dishes. Add a Mexican flair to your meals with this recipe.

INGREDIENTS

- 3 green jalapeño or serrano chiles or more to taste
- 1/4 cup vegetable oil
- 1 medium zucchini
- 5 tomatillos peeled and washed
- 2 cloves of garlic
- 1 salt
- 1 bunch of cilantro



 [POST](#)



 [reel](#)

INSTRUCTIONS

- Fry the chiles in oil: Wash the serrano or jalapeño chiles with water, dry, and cut the long part in half. Heat a skillet over medium heat and add a quarter cup of vegetable oil.
- Fry the chiles until the skin is lightly browned. This should take around 3-5 minutes.
- Remove the chiles from the pan and place them on a plate, save the oil. Set aside the chiles and vegetable oil.
- Cook the zucchini and tomatillos for 5 min in boiling water. Fill a small pot with water and bring the water to a boil over medium-high heat. While the water is heating, wash the zucchini and tomatillos and cut them into medium pieces.
- Once the water is boiling, add the zucchini and tomatillos and let them cook for 5 minutes. The tomatillos should be light green, but they should hold their shape.
- Drain the cooked vegetables in a colander and allow them to cool slightly before moving on to the next step.
- Blend with everything. Place the cooked vegetables, the fried chiles with the oil, garlic and cilantro (to taste) and a good pinch of salt in a blender. Blend on high speed until all ingredients are well mixed and you have a smooth sauce

CHAPTER TWO

Tomatillo and Chipotle

This tomatillo and chipotle salsa is the perfect sauce for those days when you need an easy, delicious, and perfect Mexican salsa.

INGREDIENTS

- 2 garlic cloves
- 5 tomatillos
- 1 teaspoon kosher salt ½ teaspoon if using less
- 1 canned chipotle chili in adobo or more to taste

INSTRUCTIONS

- Roast the tomatillos and garlic (unpeeled) on a skillet or comal until they are well cooked. They should be soft and almost burnt.
- Put the peeled tomatillos and garlic in a blender, and add one or two chipotle chilies.
- Blend everything and taste. Adjust seasoning if necessary.



 POST



 reel

Pickled Chiles | Salsa Verde | Salsa Borracha



Creamy avocado salsa | Jalpeño | Salsa Macha

Let's connect

info@piloncilloyvainilla.com

ale@alecooks.com

www.alecooks.com

www.piloncilloyvainilla.com