



REDUCED MOISTURE™ MIX for SALSA FRESCA

ITEM NO. 705

White Oak's Salsa Fresca mix is a versatile blend of Vine Ripe Tomato, Sweet Spanish Onion, No-Heat Jalapeno's, Tomatillos and Cilantro that can be used for Salsa and in Salsa con Queso, Guacamole, Omelets, Hamburgers, Meat Loaves, Sauces, Dips, Frozen Vegetables and a host of other recipes that will benefit from the great color, flavor and convenience of our Salsa Fresca mix.

Here are some easy recipes to try.....

Fresh Salsa

Salsa Fresca mix	2 cups	8 oz
Juice of one Lemon	¼ cup	
Olive Oil	3 T	
Salt	½ tsp	
Sugar	½ tsp	
Tabasco	to taste	

Mix all ingredients in a mixing bowl and cover for 1 hr to thaw and for flavor development.

Guacamole con Salsa

Fresh chopped Avocado	4 cups	16 oz
Salsa Fresca mix	2 cups	8 oz
Juice of one Lemon	¼ cup	
Vegetable Oil	2 Tbs	
Tabasco	to taste	

Mix Avocado, Salsa mix, Lemon Juice and Oil in a medium mixing bowl. With the back of a fork, coarsely smash the Avocado to desired consistency. Cover and set aside for 30 minutes. Add Tabasco (or other hot sauce) as desired and serve.

Sweet Corn a la Mexicana

To transform an ordinary 16 oz package of frozen Sweet Corn into a zesty, colorful dish, stir in 1 ½ cups (6 oz) Salsa Fresca mix and 1 tsp Chili Powder Seasoning. Prepare according to directions on the frozen Sweet Corn package.