

Recipe  
Hors d'oeuvres

## ***Salsa***

Serves 50

Comments When chef Erik made this for the first time for a wedding we had, the staff stood around with chips trying to take a swipe at it for themselves. We had it the next day in nachos which made it even more complex a flavor. The key is a ton of fresh garlic...be bold!

### Ingredients

6 fresh diced tomatoes (this makes  
all the difference in the world

3T chili powder

1T cumin

1 fresh diced jalapeno pepper

2T black pepper

1/2 diced red onion

1T salt

1 bunch chopped green onion

1/2 cup oil

1/2 can black beans (or corn, or  
both)

1/2 cup chopped cilantro

1/2 cup chopped garlic (don't even  
try to do this yourself -- get the stuff  
in the jar in the refrigerated section  
of the supermarket -- this has a  
mellower flavor than that which you  
could do yourself, and will save you  
a ton of work.

### Execution

Mix all the spices together. Mix all the other items in a big bowl. Add the spices, oil, cilantro, and let stand in the fridge or at room temperature at least 4 hours or overnight.