

How to make Cordova Salsa

By Chris Cordova

Copyright 2014 Chris Cordova
Smashwords Edition

Thank you for downloading this ebook. You are welcome to share it with your friends. This book may be reproduced, copied and distributed for non-commercial purposes, provided the book remains in its complete original form. If you enjoyed this book, please return to your favorite ebook retailer to discover other works by this author. Thank you for your support.

Table of Content:

[Title Page](#)

[Copyright Page](#)

[Table of Content Page](#)

[Recipe Page](#)

[Bio Page](#)

Amazing Salsa Recipe:

Needed:

- ☐ Hunts Whole peeled plum Tomatoes
- ☐ Garlic Salt
- ☐ Oregano leaves
- ☐ Parsley Flakes
- ☐ Red hot Chile powder
- ☐ White onion
- ☐ 3 X Jalapeños

Equipment:

- ☐ Blender
- ☐ Kitchen Knife
- ☐ Can opener

Step 1:

Open the Whole peeled plum Tomatoes can, and poor it into the blender. Turn the blender on Chop for 15 seconds. (Don't forget to put the lid back on before turning on)

Step 2:

Cut the Onion in half, then cut one half in six pieces. (Sizes are up to you) Drop the six pieces of Onions in the blender. Save the other half of the Onion for another bowl of Salsa.

Step 3:

Cut the three Jalapeños in three pieces. (Make sure you cut off the steam off the Jalapeño too. Don't eat that, it doesn't

taste that good.) Drop the pieces inside the blender.

Step 4:

Take a half a tablespoon of Garlic Salt and poor it into the blender.

Step 5:

Take a half a tablespoon of Oregano Leaves and poor it into the blender.

Step 6:

Take a half a tablespoon of Parsley Flakes and poor it into the blender.

Step 7:

Take a half a tablespoon of Red-hot Chile powder and poor it into the blender.

Step 8:

Place the lid back on the blender. (Trust me, it's messier without it) Press the blend button until all the big pieces (9 pieces of Jalapeño, and 6 pieces of Onions) are completely chopped up. (Use your best judgment).

Once everything is chopped up, you may poor it into a bowl and chow down with some chips or what ever other food of your choosing.

Bio:

When I was a young child, my aunt would make her own home made salsa for our family get together. I was always the lucky one to get to test her salsa to make sure it was just right. This happened every time. As I got older, my aunt taught me how to make salsa. After a while I started to get good at it, but it was very time consuming. It wasn't long till I figured out my father knew how to make salsa as well. But the way he did it was a lot faster than the way I learned from my aunt. So after a few months from begging him to teach me his ways, he finally caved and sent me the "Cordova Recipe". It was far simpler to make, and it tasted amazing.