



As seen on FOX 6

Featured Recipe www.SalsaSenorita.com



Salsa Senorita's Spicy Edamame Dip

- 2 cups frozen shelled edamame
- 2 garlic cloves
- ½ cup packed fresh basil leaves
- ½ cup **Salsa Senorita**
- 2 tablespoons plain Greek yogurt
- ¼ to ½ cup water
- 2 tablespoons olive oil
- 2 tablespoons fresh lemon juice
- ¾ teaspoon kosher salt
- ½ teaspoon grated lemon rind
- ¼ teaspoon ground pepper



Directions: In a small saucepan, combine edamame and garlic, cover with water about 2 inches above edamame. Bring to a boil, cook 2 min. or until edamame is tender. Remove from heat and drain well. Combine edamame, garlic, basil, yogurt and **Salsa Senorita**, pulse until coarsely ground. Add water and remaining ingredients and process until smooth. Serve with fresh vegetables or tortilla chips.

Margarita with Jalapeno-Infused Tequila

- 4 ounces jalapeno-infused tequila (see below)
- 1 1/2 ounce fresh orange juice
- 1 ounce fresh lime juice
- 2 ounces triple sec
- Lime slices for garnish
- Salt (if desired)
- Ice

Directions: Fill a large drink shaker with ice. Add all ingredients except the lime slices. Shake well. Strain into chilled margarita glasses. (NOTE: You can rim them with salt before straining, if you prefer salt with your margarita) Serve! Makes 2 glasses.



Jalapeno-Infused Tequila

- 1 bottle of Silver tequila
- 2 to 3 large jalapeno peppers

Directions: Place jalapenos into bottle of tequila. Let sit for 2 to 4 days depending on how strong you want the flavor. The jalapenos will infuse the tequila with their spices. Strain the tequila to remove the jalapeno peppers.