

Basic Salsa

You'll Need

1 garlic clove, minced
1 pound ripe plum tomatoes, cored and finely diced
½ small onion, finely chopped
¼ cup minced fresh cilantro
½ teaspoon ground coriander
1 Tablespoon lime juice
¼ teaspoon salt

Directions

Place the minced garlic in a medium sized bowl and mix in the tomatoes, onion, cilantro coriander, lime juice, and salt.

For a spicy salsa add some diced hot peppers.

Basil Pesto Sauce

You'll Need

1 cup packed basil leaves
3 Tbsp toasted walnuts
2 garlic cloves
3 Tbsp Parmesan Cheese
1/3 cup olive oil
Salt
Pepper

Directions

Mix all in blender until even consistency is reached.

Blueberry CakeYou'll Need

1/3 cup plus 1/2 cup sugar

1/4 cup water

1 Tablespoon fresh lemon juice

1 teaspoon cornstarch

2 cups blueberries

1 cup all-purpose flour

1 3/4 teaspoons baking powder

1 teaspoon salt

1 large egg

1/2 cup whole milk

1 stick (1/2 cup) unsalted butter melted and cooled slightly

1 teaspoon vanilla

Directions

1. Put oven rack in middle position and preheat oven to 375. Butter a 9-inch square baking pan
2. In a small saucepan stir together 1/3 cup sugar with water, lemon juice, and cornstarch, then stir in blueberries. Bring to a simmer, then simmer, stirring occasionally, 3 minutes. Remove from heat.
3. Whisk together flour, baking powder, salt, and remaining 1/2 cup sugar in a medium bowl.
4. Whisk together egg, milk, butter, and vanilla in a large bowl, then add flour mixture, whisking until just combined.
5. Spoon batter into baking pan, spreading evenly, then pour blueberry mixture evenly over batter (berries will sink). Bake until a knife inserted into center of cake portions comes out clean, 25-30 minutes. Cool in pan.