

“How to Make Salsa Out of Anything” – [from *Bon Appetit* \(Bonappetit.com\)](https://www.bonappetit.com/story/how-to-make-salsa-out-of-anything)

By Rick Martinez

No taco is complete without a stop at the salsa bar, and we’re always down with the classics: mild-yet-smoky salsa molcajetada, deceptively spicy jalapeño verde. But why stop there? You can make a salsa out of just about anything—as long as you get the ratios right. Use this handy formula to select by the seasons, the flavors, or just whatever you have hanging out in the back of your fridge. The possibilities are infinite.

1. Pick a fruit, veg, or both

Start with 3 cups of your favorite fresh produce, or mix a few together.

- Tomato
- Tomatillo
- Stone fruit
- Tropical fruit
- Melon
- Cucumber
- Jicama
- Berries

2. Choose your heat

Add 1 of the following chiles—fresh or dried work fine.

- Jalapeño
- Serrano
- Habanero
- Chipotle
- Árbol
- Cascabel
- Fresno
- Thai

3. Throw in some herbs

One handful should do it; just make sure they’re nice and fresh.

- Cilantro
- Mint
- Parsley
- Tarragon
- Basil

4. Add the non-negotiables

These ingredients always have your back.

- 1 cup chopped onion
- 1 chopped garlic clove
- 1 Tbsp. lime juice
- 1 tsp. kosher salt

5. How much time you got?

- 10 minutes: Throw all your items into a blender.
- 20 minutes: Chop everything into cute little cubes for a pico de gallo vibe.
- 30 minutes: Char everything but the herbs on a grill or broiler to maximize smoky flavors, then toss it all in the blender.