

Organization Name \_\_\_\_\_

Seller's Name & Phone \_\_\_\_\_

Seller's Teacher/ Fundraising Coordinator \_\_\_\_\_



**\$8.00 each**

Gluten Free, Nut Free  
Ingredients

Out of town friends & family can order online &  
Salsa will be shipped directly to them.

[www.SalsaFundraising.com](http://www.SalsaFundraising.com)



Online Order

			Rsp	Pch	Pin	Mgo	Phb	Bbq	Rgo	Chp	Clm	Clh	Bbc	Mid	Hot	Med	Pic	Stp	Total	
			Raspberry Agave - Mild	Peach Apricot - Mild	Pineapple - Mild	Mango - Mild	Pineapple Habanero - Hot	Raspberry Chipotle - Medium	Roasted Garlic & Olives - Mild	"Smokey" Chipotle Hot	Cilantro Lime Mild	Cilantro Lime Hot	Black Bean & Corn - Mild	Mild Salsa	Hot Salsa	Medium Chunky	Pickleback Salsa - Medium	Stupid Hot - XXX Hot		
			2	2	2	2	9	6	3	8	4	8	3	3	7	5	5	10+		
			Fruit Salsas						Speciality Salsas											Total
Name	Address	Phone #																		
1																				\$
2																				\$
3																				\$
4																				\$
5																				\$
6																				\$
7																				\$
8																				\$
9																				\$
10																				\$
<b>Checks Payable to:</b>		<del>_____</del>	Rsp	Pch	Pin	Mgo	Phb	Bbq	Rgo	Chp	Clm	Clh	Bbc	Mid	Hot	Med	Pic	Stp	\$ Total	
		<b>Total</b>																		Total Jars

Orders Due:

## Raspberry Agave - Red Raspberries & Sweet Agave Nectar.

**HEAT SCALE** 1 **2** 3 4 5 6 7 8 9 10 Cal. 25, Fat 0, Sodium 55mg, Carbs. 3g, Sugar 2g  
Tomatoes, Raspberries, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Onions, Water, Apple Cider Vinegar, lime, **Organic Blue Agave Nectar**, Cumin, New Mexico Red Chili Powder, Garlic, Crushed Red Pepper, Fresh Basil, Sicilian Sea Salt  
**Recipe on our website** to make: *Grilled Southwest Raspberry Chicken*

## Peach Apricot- Great Peach Flavor with a hint of Apricots.

**HEAT SCALE** 1 **2** 3 4 5 6 7 8 9 10 Cal. 11, Fat 0, Sodium 45mg, Carbs. 3g, Sugar 2g  
Tomatoes, Peaches, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Apricots, Onions, Water, Apple Cider Vinegar, Cumin, New Mexico Red Chili Powder, Garlic, Crushed Red Pepper, Fresh Basil, Sicilian Sea Salt  
**Recipe on our website** to make: *Southwest Grilled Peach Chicken*

## PineappleMild - Chunks of Sweet Pineapple make this a thick and hearty salsa.

**HEAT SCALE** 1 **2** 3 4 5 6 7 8 9 10 Cal. 11, Fat 0, Sodium 45mg, Carbs. 2g, Sugar 1g  
Tomatoes, Pineapple, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Onions, Water, Apple Cider Vinegar, lime, Cumin, New Mexico Red Chili Powder, Garlic, Crushed Red Pepper, Fresh Basil, Sicilian Sea Salt  
**Recipe on our website** to make: *Crock-Pot chicken w/ Pineapple Salsa*

## MangoMild - Big and little chunks of Mangos mixed with a salsa base

**HEAT SCALE** 1 **2** 3 4 5 6 7 8 9 10 Cal. 13, Fat 0, Sodium 45mg, Carbs. 3g, Sugar 1g  
Tomatoes, Mangos, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Onions, Water, Apple Cider Vinegar, lime, Cumin, New Mexico Red Chili Powder, Garlic, Crushed Red Pepper, Fresh Basil, Sicilian Sea Salt  
**Recipe on our website** to make: *Baked Tilapia Mango Tilapia*

## PineappleHabanero - Pineapples heated with w/ West Indie Red Habaneros

**HEAT SCALE** 1 2 3 4 5 6 7 8 **9** 10 Cal. 12, Fat 0, Sodium 46mg, Carbs. 3g, Sugar 1g  
Tomatoes, Pineapple, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Onions, Water, Apple Cider Vinegar, lime, Habaneros, Cumin, New Mexico Red Chili Powder, Garlic, Crushed Red Pepper, Fresh Basil, Sicilian Sea Salt  
**Recipe on our website** to make: *Southwest Pineapple Habanero Meatballs*

## RaspberryChipotle' - Raspberries & Smoky Chipotle' Peppers

**HEAT SCALE** 1 2 3 4 5 **6** 7 8 9 10 Cal. 13, Fat 0, Sodium 43mg, Carbs. 3g, Sugar 1g  
Tomatoes, Raspberries, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Onions, Water, New Mexico Chipotle' Peppers, Apple Cider Vinegar and/or Distilled Vinegar, lime, **Organic Blue Agave Nectar**, Cumin, New Mexico Red Chili Powder, Garlic, Crushed Red Pepper, Fresh Basil, Sicilian Sea Salt  
**Recipe on our website** to make: *Raspberry Chipotle' BBQ Baked Beans*

## RoastedGarlic&Olives - Three kinds of Garlic with Green & Black Olives

**HEAT SCALE** 1 2 **3** 4 5 6 7 8 9 10 Cal. 9, Fat 0, Sodium 93mg, Carbs. 2g, Sugar 0g  
Tomatoes, Fresh Garlic, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Onions, Water, Roasted Garlic, Black Olives, Green Olives, Apple Cider Vinegar, lime, Cumin, New Mexico Red Chili Powder, Granulated Garlic, Crushed Red Pepper, **New Mexico Chipotle' Peppers**, Fresh Basil, Sicilian Sea Salt.  
**Recipe on our website** to make: *Jorge's Zesty Meatloaf*

## "Smokey" Chipotle Hot - Smokey heat of Chipotle' Peppers

**HEAT SCALE** 1 2 3 4 5 6 7 **8** 9 10 - Cal. 9, Fat 0, Sodium 63mg, Carbs. 2g, Sugar 0g  
Tomatoes, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Onions, Water, **New Mexico Chipotle' Peppers**, Distilled Vinegar, lime, Cumin, New Mexico Red Chili Powder, Garlic, Crushed Red Pepper, Fresh Basil, Sicilian Sea Salt  
**Recipe on our website** to make: *Smoky Cheesy Chipotle Mashed Potatoes*

## Cilantro Lime Mild & Hot - Gobs of Cilantro for a fresh salsa taste

**HEAT SCALE** 1 2 3 **4** 5 6 7 **8** 9 10 - Cal. 9, Fat 0, Sodium 63mg, Carbs. 2g, Sugar 0g  
Tomatoes, Onions, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Water, Fresh Cilantro, Lime, Cumin, Garlic, New Mexican Red Chili Powder, Crushed Red Pepper, Distilled Vinegar, Fresh Basil, Sicilian Sea Salt  
**Recipe on our website** to make: *Cilantro Lime Chicken with Avocado*

## Black Bean & Corn Salsa – Nice Red Chili Taste

**HEAT SCALE** 1 2 **3** 4 5 6 7 8 9 10 - Cal.14, Fat 0, Sodium 71mg, Carbs. 3g, Sugar 0g  
Tomatoes, Black Beans, Corn, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Water, Cumin, Basil, Garlic, New Mexican Red Chili Powder, Crushed Red Pepper, Citrus Acid, Sicilian Sea Salt  
**Recipe on our website** to make: *Jorge's Dang Quesa-dillas*

## Mild Salsa & Hot Salsa – Crushed Plum Tomatoes, no chunks & Onion Free

**HEAT SCALE** 1 2 **3** 4 5 6 **7** 8 9 10 - Cal. 13, Fat 0, Sodium 66mg, Carbs. 2g, Sugar 0g  
Tomatoes, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Water, Lime, Cumin, Garlic, New Mexican Red Chili Powder, Crushed Red Pepper, Distilled Vinegar, Fresh Basil, Sicilian Sea Salt  
**Recipe on our website** to make: *Jorge's Mini Mexican Pizzas*

## Medium Chunky – Thick & Chunky with a Southwest blend of spices

**HEAT SCALE** 1 2 3 4 **5** 6 7 8 9 10 - Cal. 9, Fat 0, Sodium 63mg, Carbs. 2g, Sugar 0g  
Tomatoes, Fire Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Onions, Water, Cider Vinegar, lime, Distilled Vinegar, Cumin, New Mexico Red Chili Powder, Garlic, Crushed Red Pepper, Fresh Basil, Sicilian Sea Salt  
**Recipe on our website** to make: *Jorge's Chunky Chili*

## Pickleback Salsa – a delicious pickle salsa!

**HEAT SCALE** 1 2 3 4 **5** 6 7 8 9 10 - Cal. 10, Fat 0, Sodium 65mg, Carbs. 2g, Sugar 0g  
Tomatoes(vine-ripped fresh tomatoes, salt, naturally derived citric acid), Onions, Fire Roasted Green Chiles (green chilies, water, salt, citric acid, & calcium chloride), Water, Ghost Chiles, Distilled Vinegar, Irish Whiskey, Cumin, Lime, Garlic, New Mexico Red Chili Powder, Crushed Red Pepper, Basil, Sicilian Sea  
**Recipe on our website** to make: *Just put it on a hot dog. You won't regret it!*

## Stupid Hot – Sweet Tomatillos, Onions, Cilantro, & Garlic with the punch of the Carolina Reaper

**HEAT SCALE** 1 2 3 4 5 6 7 8 9 **10+** - Cal. 9, Fat 0, Sodium 45mg, Carbs. 2g, Sugar 0g  
Fresh Tomatillos, Onions, Roasted Green Chilies(green chilies, water, salt, citric acid, & calcium chloride), Water, Lime, **Carolina Reapers**, Capsicum, Garlic, Fresh Cilantro, Sicilian Sea Salt  
**Recipe on our website** to make: *Jorge's Stupid Three Bean Southwest Dip*

\*2 year Shelf Life

