

User problems in /r/salsasnobs

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Overview

/r/salsasnobs is a Reddit community passionate about making and enjoying salsa, the Mexican condiment often made with tomatoes and chili peppers.

Metadata

- **Link:** <https://www.reddit.com/r/SalsaSnobs/>
- **Users:** 143k
- **Problems:** 5 kinds identified
- **References:** 22 user posts documented

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Problem: Desirable recipes

Users are seeking or sharing their favourite salsa recipes with the community, often looking for a particular taste profile or matching their ingredient requirements.

Examples

1. "Canned tomato recipes"

"It's February and the fresh tomato situation is, obviously, dire. I find myself googling "pico de gallo with canned tomatoes" because desperation is setting in.

What are your favorite salsa recipes using canned tomatoes?"

Link:

https://www.reddit.com/r/SalsaSnobs/comments/116nd6r/canned_tomato_recipes/

2. "los tacos no. 1 "tatemada" - anyone have recipe?"

Link:

https://www.reddit.com/r/SalsaSnobs/comments/119m27c/los_tacos_no_1_tatemada_anyone_have_recipe/

3. "What Can I Make With Mango Pineapple Salsa?"

"Favorite recipes, please!"

Link:

https://www.reddit.com/r/SalsaSnobs/comments/11c7nnb/what_can_i_make_with_mango_pineapple_salsa/

4. "I improvised some salsa tonight because I had some leftover home cooked shredded chicken that I wanted to turn into tacos tonight"

"The recipe is based on a salsa I used to make in my childhood mixed with some online recipe I used online for reference:

4 ripe tomatoes, cored and quartered (I just used some equivalent amount of grape tomatoes)

1 red onion, peeled and quartered (I didn't want to carry a 10 lb bag of onions home from the store, so I used 2 shallots)

3 garlic cloves, peeled (more like 10 cloves, lmao.)

3 jalapenos, stemmed and seeded (you can substitute 1-2 habanero or serrano peppers... my ratio was 2 jalapeños and 3 serranos... and I removed some of the seeds because I live with another person who doesn't share my heat tolerance)

1/3 cup fresh cilantro

3 tablespoons fresh lime juice

1 teaspoon balsamic vinegar (something from my childhood memory)

A sprinkle of oregano (the taco truck outside my apartment uses Mexican oregano in a lot of their recipes, so I wanted my salsa to taste like theirs)

2-3 teaspoons ground cumin

2-3 teaspoons sugar (optional)

1 1/2 teaspoons salt

15 ounces crushed San Marzano tomatoes (1 can)... I didn't have this, so I just added more fresh tomatoes

Important note: I lightly roasted/broiled the peppers/onions/garlic/tomatoes in the oven beforehand. For like 5-10 min in the oven. I wanted to mellow out the flavors and add more umami that way. But I'm sure this tastes great without this step too (it'll just be a different flavor, and I'd use less garlic if I wasn't roasting it beforehand)."

Link:

https://www.reddit.com/r/SalsaSnobs/comments/10rfozn/i_improvised_some_salsa_to_night_because_i_had/

5. **“Is anybody familiar with the chain Burros & Fries? Love their red salsa and looking to replicate it but have no idea where to start.”**

Link:

https://www.reddit.com/r/SalsaSnobs/comments/118s6tn/is_anybody_familiar_with_the_chain_burros_fries/

Problem: Picking the right ingredients

Users are looking for advice from the community on what kind of ingredients would be best for the kind of salsa they have in mind.

Examples

1. "Lime preference: Mexican or Bearss?"

"I'm curious because I'm buying a Bearss tree but if I should buy Mexican, I'll get that instead. Also, are Mexican limes true Key limes? I've read that the common store-bought ones are Bearss. My main usage for limes will be salsa, added to my drinking water, and (eventually) use in cooking/baking."

Link:

https://www.reddit.com/r/SalsaSnobs/comments/119w11y/lime_preference_mexican_or_bearss/

2. "Dry chile that will add smokiness but little heat?"

"I was wondering which dried chile would be a good option if I wanted to add smokiness to a salsa but not much heat."

Link:

https://www.reddit.com/r/SalsaSnobs/comments/10s7oww/dry_chile_that_will_add_smokiness_but_little_heat/

3. "Question about tomatillos-is this okay to use? New to using them. Husk hasn't split but the fruit does fill it. Used another that was in similar condition. Want to make sure it's ripe. Thank you!"

Link:

https://www.reddit.com/r/SalsaSnobs/comments/11028p9/question_about_tomatillosis_this_okay_to_use_new/

4. "Anyone ever use sofrito as a salsa ingredient? Seen a lot of recipes call for tomato bouillon, wondering if this would work similarly."

Link:

https://www.reddit.com/r/SalsaSnobs/comments/118f0ii/anyone_ever_use_sofrito_as_a_salsa_ingredient/

5. "Ingredient question about dried chile identification and spiciness - why so murky?"

"I'm wondering

what are the differences between chile California, New Mexico, colorado, and guajillo?

what are the differences between chile pasilla, ancho, and chilaca?

From exploring different subreddits, articles on the internet, and information from my own family, I've gotten contradicting information.

To summarize:

My parents insist that chile pasilla = poblano (and my local stores sell them this way), and are different than chilaca. Guajillo is not supposed to be spicy at ALL, whereas chile California is supposed to be somewhat spicy. Also, guajillo and chile California look identical to me when I compare bags of them next to each other. Growing up, I always found guajillo to not be spicy, but the first time I bought a bag of guajillo by myself, they were as spicy as habanero peppers which makes ZERO sense.

General googling and subreddit searching (such as but not limited to this post and this chart) say that chile California, New Mexico, and colorado all = a dried Anaheim pepper and are apparently not spicy at all. Guajillo is apparently higher on the Scoville scale than chile California. Pasilla is a completely different pepper than ancho, and pasilla = chilaca.

I'd like to learn what the appropriate names are for these chiles and how to identify each; the flavor differences between each; and the spiciness levels.

I am also really curious why there is so much contradicting information - do different regions just have different names for them? Do the spiciness levels just vary from bag to bag, and my parents have gotten lucky for many decades with eating non-spicy guajillo

chiles? Did I get unlucky with my very spicy bag of guajillo? Are pasillas and poblanos synonymous in some regions but different in others?

Insight would be greatly appreciated!"

Link:

https://www.reddit.com/r/SalsaSnobs/comments/10k0jj5/ingredient_question_about_dried_chile/

Problem: Finding the right equipment

Users are seeking guidance from the community on where to buy equipment for making salsas, whether they bought legitimate equipment, and if they are using it correctly.

Examples

1. "Texans, is HEB's Cocinaware molcajete actually granite?"

Link:

https://www.reddit.com/r/SalsaSnobs/comments/117hhaf/texans_is_hebs_cocinaware_molcajete_actually/

2. "Is it normal to have tiny particles chip off molcajete each time?"

"Pics:<https://imgur.com/a/FmpWKQr>

My GF ordered this one on Amazon but the pestle that came with mine is different. Is this legitimate?

https://www.amazon.com/Handmade-Molcajete-Volcanica-Homemade-Guacamole/dp/B09WPXJ6GK/ref=sr_1_7?crd=3TDL9JDKZIFZ2&keywords=molcajete&qid=1676915367&sprefix=molcajet%2Caps%2C266&sr=8-7

I read a random comment on a different post that said this was normal. I just used it now to make a dressing for papaya salad and after eating I saw a lot of particles in the bottom of my bowl. I didn't notice anything while I was eating but its definitely rock, I tasted it. I originally seasoned it I think 5 or 6 times with rice and salt before using and never saw any black specs in the dust. I've used it a few times for salsas and guac and never noticed anything crunchy. I was a little extra aggressive this time because there was a lot of ingredients to the dressing but nothing drastic like smashing the pestle.

Should I go back and season again another few times?"

Link:

https://www.reddit.com/r/SalsaSnobs/comments/116w68p/is_it_normal_to_have_tiny_particles_chip_off/

3. "Broken Molcajete Leg"

"Hi everyone,

I received a molcajete via Amazon and it came with a broken leg. I wanted to know if there were any suggestions as to what to use to bond the leg back solid to the molcajete. I saw epoxy was an option.

The only reason why I'm asking is that I live overseas and Amazon won't be able to refund my full shipping cost and the chances of receiving another damaged in transit molcajete are quite real."

Link: https://www.reddit.com/r/SalsaSnobs/comments/112o4nd/broken_molcajete_leg/

Problem: Finding the desired brands of pre-made salsa

Users are looking for or sharing suggestions for store-bought salsa, often fitting specific requirements such as a level of spiciness or price range.

Examples

1. **"Best store bought for us snobs?"**

"I'm a salsa snob but things are getting crazy, I'm not going to be able to keep making it every week. What is your favorite in store salsa roja and pico de gallo? All recommendations appreciated."

Link:

https://www.reddit.com/r/SalsaSnobs/comments/11e8imf/best_store_bought_for_us_snobs/

2. **"Picked this up at Aldi. It's one of the best store bought salsas I've had."**

Link:

https://www.reddit.com/r/SalsaSnobs/comments/11dj7c4/picked_this_up_at_aldi_its_one_of_the_best_store_bought_salsas_ive_had/

3. **"This is the spiciest store bought salsa I've found, and tasty as well"**

Link:

https://www.reddit.com/r/SalsaSnobs/comments/11eqf2n/this_is_the_spiciest_store_bought_salsa_ive_found/

4. **"Mateo's salsa is my favorite and I can only seem to find it in Walmart in Florida. Unfortunately I live in Buffalo NY. Does anyone know of anywhere in New York State that sells this brand?"**

Link:

https://www.reddit.com/r/SalsaSnobs/comments/115gyp6/mateos_salsa_is_my_favorite_and_i_can_only_seem_to_find_it_in_walmart_in_florida_unfortunately_i_live_in_buffalo_ny_does_anyone_know_of_anywhere_in_new_york_state_that_sells_this_brand/

Problem: Sharing salsa creations

Users want to show off the salsas they have made with the community, and the community discussion that follows often includes the recipe, suggestions, and supportive affirmations.

Examples

1. **“Made salsa for the first time late last year and have been making one every weekend since then”**

Link:

https://www.reddit.com/r/SalsaSnobs/comments/11cb2fz/made_salsa_for_the_first_time_late_last_year_and/

2. **“Salsa Tatemada - Fire Roasted Red Salsa (*in a broiler)”**

Link:

https://www.reddit.com/r/SalsaSnobs/comments/11de2l5/salsa_tatemada_fire_roasted_red_salsa_in_a_broiler/

3. **“Made a Carolina Reaper Salsa for Carne Asada Tacos Tonight ;)”**

Link:

https://www.reddit.com/r/SalsaSnobs/comments/117njgo/made_a_carolina_reaper_salsa_for_carne_asada/

4. **“I made a pretty basic salsa to go with beef tacos last night”**

“I didn’t realize I was out of salsa until the meat had already been cooking for an hour, so I threw together what I already had on hand. I roasted onion, garlic, two jalapeños, two serranos, and a habanero. For the tomato I just used canned (sorry) whole tomatoes. Blended everything with cumin, lime juice, a splash of orange juice, salt + pepper, and fresh cilantro. About as “vanilla” as a salsa can be but it was a hit!”

Link:

https://www.reddit.com/r/SalsaSnobs/comments/10ufeks/i_made_a_pretty_basic_salsa_to_go_with_beef_tacos/

5. "Salsa verde"

"2 serranos 2 jalapeños 24 oz tomatillos Half an onion 6 cloves roasted garlic Handful of cilantro Salt to taste

Roast everything under broiler, blend, add cilantro and salt to taste at the end. Then devour."

Link: https://www.reddit.com/r/SalsaSnobs/comments/110qd2w/salsa_verde/