



HOT News from the Oxnard Salsa Festival

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Salsa Mania under One Roof!

The Oxnard Salsa Tasting Tent Grows in Size/Offerings this Year

Oxnard, CA – From fruity to mild to hot and spicy, festival goers attending the Oxnard Salsa Festival will have an opportunity to try out a number of mouth-watering varieties of salsa in the Oxnard Salsa Tasting Tent, the region's biggest salsa bar!

This year, the Salsa Tasting Tent welcomes more participants than ever before – with 50 different flavors for attendees to sample and buy. Admission is just \$5, which includes a bag of fresh Mission tortilla chips and ten tasting tickets.

Among the many participants, **La Dolce Vita Restaurant** of Oxnard will serve up their mild Italian-style salsa, an award-winner and crowd favorite. "Kids as well as adults love this salsa," stated Michelle Kenney, owner & Executive Chef of La Dolce Vita. "The fact that our salsa is Italian seems to surprise people but it definitely works," she added.

Cathie Moreno, owner of **the kitchen eatery & bakery** in Oxnard, prepares their fruity salsa with fresh locally-grown Oxnard strawberries. "Our salsa is much more than just a salsa for chips," noted Moreno. "It can be used as a topper for chicken or fish, a dip for cream cheese wontons, or even be poured over brie as an appetizer," she added.

La Vero Restaurant in Oxnard brings a family favorite to the Salsa Tasting Tent. The special *Salsa Cimichurri* comes from their hometown of Guanajuato, Mexico. This high-end salsa is made from garlic, red peppers and, of course, the families 'special touch.' "We are so looking forward to sharing our family recipes with the community," stated Veronica Gomez, co-owner of La Vero. "Our salsa is rich in flavor, with just enough spice for everyone to enjoy," she added. Besides the salsa, La Vero will also present a powerful *Habaneo Hot Sauce*, both spicy and mild.

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A salsa made from love is presented by **Iron Horse Bar & Grill** of Oxnard. Owner Fran Colomy says the secret to this popular salsa is in her grandmother's original recipe, passed down from one generation to the next. It's a jalapeno salsa made with fresh, roasted jalapenos, crushed by hand, mixed with onions, cilantro and other 'secret ingredients' that cannot be disclosed.

Bringing its award-winning house red salsa and roasted garlic green salsa to the festival, **BG's Café** in downtown Oxnard is looking forward to sharing their family traditions. "We love participating in the Salsa Tasting Tent, connecting with the public and letting people experience our recipes," said owner Veronica Munoz of BG's Café. "We use fresh ingredients, and roast the peppers, garlic and tomatillos to bring out the rich flavors."

Simple flavors and aromas seem to speak for themselves according to Roberto Gonzalez of **Vallarta Supermarkets**. "After 25 years of trying different recipe combinations, we found the real secret to our salsa is keeping it simple," stated Gonzales. Vallarta will offer several varieties for festival-goers to try including hot red, medium green, mild Pico de Gallo and guacamole salsa.

Presenting her very own recipe, Martha Garcia of **Tomas Café** will have a fruity mango salsa with a kick. Tomas Café has participated in the Festival for years, and according to Garcia, the staff looks forward to returning and sharing their award-winning salsa.

At the Oxnard Salsa Festival, salsa tasters can pick up a *Salsa Menu Guide* listing all the participating restaurants and vendors in the Salsa Tasting Tent, and even take some gourmet salsa home with them. Visit www.oxnardsalsafestival.com for more information about participating salsa tent exhibitors.

Presented by the Oxnard Downtowners, the Festival is a two-day celebration of everything salsa ... the food, the music and the dance. The event features salsa music and dancing, marketplace shopping, Kids Korner attractions including tortilla art, the Salsa Tasting Tent, international foods and more. No coolers or pets are permitted on festival grounds. Admission and parking are free.