



**MinneSalsa - Mild**

This Mild, chunky red salsa is not without character. The premium tomatoes, onions and gentle touch of jalapeño peppers will dance off your taste buds. Consider this salsa the training ground for the Medium and Hot. **IF YOU FEEL ADVENTUROUS**, step up to the Medium.

**MinneSalsa - Medium**

This Medium salsa is for those with an adventurous soul. We've kicked up the heat a couple of notches by adding more jalapeños. The heat is offset slightly by subtle hints of brown sugar. After you have mastered the Medium **GET READY FOR THE BIG LEAGUES** with MinneSalsa Hot.

**MinneSalsa - Hot**

Ok, are you ready for a journey? Strap on your seat belt and get ready for a ride. We have three words for you - Jalapeño, Serrano, and Habanero - otherwise known as the Pepper Triage. This blend of peppers is not for the faint of heart. **YOUR TASTE BUDS WILL BE HAPPY!**

**MinneSalsa - Black Bean & Corn**

We took the original MinneSalsa recipe and blended in Black Beans and Corn for a great Southwestern taste. Try heating this salsa up and pouring it over rice or mix it into your next batch of chili. However, this is also a dipping salsa, so don't miss the opportunity to taste the wonderful Southwestern flavors with your favorite corn chip.

MinneSalsa <http://www.minnesalsa.com/> is a family-owned and operated business located in Hugo, Minnesota and is the official salsa of the Minnesota Wild. MinneSalsa is being sold to support student athletes for the Minneapolis Alpine Ski Team . **Only \$7 per jar.**



Please make checks payable to MAST.

Name	Address	Email	Mild	Medium	Hot	BB&C	Total
Mikaela Shiffrin	123 Gondola Drive	gritandeffort@gmail.com	1	1	1	1	\$28

Please submit orders at practice on **November 13, 2023**

If have any questions, please contact [misensee@gmail.com](mailto:misensee@gmail.com) or 612-839-6492 (text is fine)

Turn in or mail payment to Mike Isensee by November 13<sup>th</sup> at Hyland Hills or at 2513 E 22<sup>nd</sup> Street, Minneapolis, MN 55406