

# Rachael Ray every day

June 2017

**SUPERMARKET SMARTS**

BATTLE OF THE...

## Fresh salsas

A chunky mix of tomatoes, onions, chiles and cilantro is a must-have at any legit taco night. Here's the best way to savor a tortilla chip's BFF. BY AUBRIE GERBER



WINNER

### Store-bought

No crying over sliced onions here—with a tub of pico, you're ready to fiesta whenever. Avoid salsa that looks soupy but, otherwise, the store-bought stuff is all you need, especially if you add a squeeze of fresh lime juice before serving.

PREP	
0 minutes	15 minutes
PRICE	
\$1.20 per cup	89¢ per cup

### Homemade

If you're throwing a special get-together, sure, make your own. The extra effort will yield an exceptionally fresh-tasting bite, and you'll save a few cents. That said, unless you're out to impress, don't feel obligated. The pre-fab is pretty fab!

**QUICKIE FRESH SALSA** In a medium bowl, mix 2 chopped tomatoes, ½ small red onion, chopped, ¼ cup chopped fresh cilantro, 1 chopped jalapeño, 1 tbsp. fresh lime juice, ½ tsp. cayenne (or to taste) and 1 grated clove garlic; season with salt.



## Fabulous fakes

If the idea of building a juicy, tasty, I-can't-believe-it's-veggie-burger-in-a-lab-sounds-totally-sci-fi, then the future is here. Two startups, Impossible Burger and Beyond Burger, have created veggie patties that are dead ringers for beef—they even bleed. (Beyond Meat pulls this off using beets, while Impossible Foods uses a yeast-based version of "heme," the stuff that gives beef its meaty flavor.) How do they taste?

"Pretty darn good!" according to some committed carnivores in our office. Find the Beyond Meat burger at Whole Foods, and the Impossible Burger at restaurants in NYC, LA and other cities.

—LARISSA ZIMBEROFF

PHOTO: FOOD STYLING BY JEN BEAUCHEZ/ILLUSTRATION BY JUNGJUN KIM

## CHECKOUT!

Out of the 266 new products we tested, these deserve a spot on your must-have list. —GRACE RASMUS

**Carvel Ice Cream Cookie Cake** (\$19.99) "I'd be stoked if I got this cookie-rific ice cream cake for my birthday... June 9., hint, hint." —Grace Rasmus, editorial assistant

**Stubb's Citrus & Onion Marinade Mix** (\$1.79) "With this tangy marinade, I'm winning my war against snoozy chicken." —Samantha Ulban, associate photo editor

**Organicgirl True Hearts Butter, Plus!** (\$4.99) "This is the first prewashed butter lettuce I've found. Ready, set, toss!" —Charles Grayauskie, test kitchen associate

