

Fresh Homemade Salsa

YIELD: 5



Ingredients:

- 4 ripe tomatoes, cored and quartered
- 1 red or white onion, peeled and quartered
- 3 garlic cloves, peeled
- 3 jalapenos, stemmed and seeded (You can substitute 1-2 habanero or serrano peppers.)
- 1/3 cup fresh cilantro
- 3 tablespoons lime juice
- 1 tablespoon ground cumin
- 2-3 teaspoons sugar
- 1 1/2 teaspoons salt
- 15 ounce can crushed tomatoes
- 4.5 ounce can diced green chiles (mild, medium, or hot)

How to Make It:

1. Place the fresh tomatoes, onion, garlic, peppers, cilantro, lime juice, cumin, sugar, and salt in a food processor. Pulse until the contents are fine and well blended.
2. Pour in the crushed tomatoes and green chiles. Puree until mostly smooth. Refrigerate until ready to serve. Serve with your favorite tortilla chip

NOTE: If refrigerated in an airtight container, this salsa should last 10-12 days.