

LAMORA FAMILY'S SPICY GARDEN SALSA RECIPE



Ingredients:

- 6 ripe LaMora Farms Roma tomatoes
- 1-2 LaMora Farms jalapeño or serrano peppers
- 1 LaMora Farms bell pepper
- ½ red onion
- 1 large clove of garlic
- 2 green onions
- 1 (14.5 oz) can patite diced tomatoes w/ green chilis, undrained
- 1/3 cup fresh cilantro
- 2 TBSP fresh lime juice
- ½ tsp chili powder
- ¼ tsp ground cumin
- ½ tsp granulated sugar
- Salt & pepper

Directions:

Combine all ingredients in a food processor until finely chopped. (Alternately if you don't have a food processor finely chop all ingredients into a mixing bowl). Add canned tomatoes, lime juice, chili powder, cumin, and season with salt & pepper to taste. (for more mild salsa, remove the hot pepper seeds before chopping). Stores in the fridge for a week.