

# SALSA, HOMEMADE

You will need a good blender for this recipe. I like Ninja-brand blenders.

## INGREDIENTS:

1 can, any brand, petite diced tomatoes (I like fire roasted)  
1 can Ro-Tel diced tomatoes with green chiles, heat level to taste  
1 bunch cilantro  
1 jalapeño pepper (or more depending on desired heat level)  
3 – 6 cloves (not full bulbs) garlic  
1 lime  
1 medium white onion  
Salt and pepper to taste

## DIRECTIONS:

1. Pour cans of tomatoes and green chiles, with liquid into blender.
2. Rinse and shake dry about half the bunch of cilantro. Pull leaves off – okay to leave some stems.
3. Wash and cut stem off jalapeño, cut lengthwise, take a spoon and scrape out seeds, chop in to a few smaller pieces. You may leave seeds in if you desire spicier salsa.
4. Peel and rough chop garlic cloves.
5. Wash and cut lime in half, squeeze juice from both halves into blender with tomatoes.
6. Rough chop onion.
7. Put cilantro, jalapeño, garlic cloves and onion into blender.
8. Blend on low for about 10 – 20 seconds until ingredients chopped and incorporated.

Makes about 3 – 4 cups or 24 – 32 ounces.

## TIPS:

Be careful not to touch your eyes and face after handling ingredients, especially the jalapeño. When finished, wash your hands well, rub them on the inside of your stainless steel sink or a clean stainless steel bowl, wash again and then dry. The stainless steel will neutralize the acid in the ingredients.

Adjust ingredients to taste.

If you desire a thicker/chunkier salsa, drain the tomatoes before placing in blender.

Very tasty – much better than grocery store brands - goes fast, but keeps for a couple of weeks.

Can freeze in plastic container or plastic bags (freeze flat to save space) for later

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