



## Salsa for Sausage

**2-28 ounce cans whole Italian tomatoes, drained**  
**1 diced medium red onion**  
**2 tablespoons minced garlic**  
**pinch of dry greek oregano**  
**1-7 ounce can Ortega diced chilies**  
**2/3 cup olive oil**  
**1/3 cup wine vinegar**  
**salt and pepper to taste**



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**Empty tomatoes in bowl and cut into smaller chunks. I use the double knife method, shown above, that my Grandma Rosie used. Add remaining ingredients and set aside until ready to use. This salsa is best if served at room temperature, but can be refrigerated for up to 5 days.**

**Goes great with sausage, steak or omelets!**