

Homemade Texas Salsa

Prep. Time: 90 minutes

Serves: 10-15



Ingredients

8-12 large tomatoes, or 2lbs (any size really, but enough to fill a standard size colander)

1 onion, chopped

3-4 cloves of garlic, finely chopped or pressed in a garlic press

2 jalapeno peppers, chopped

--deseeded for mild

--keep all seeds for hot

¼ cup chopped cilantro

2-3 TBSP red wine vinegar

Juice of 1 lime

½ tsp. salt (add more salt to decrease the sweetness of the salsa)

1 tsp. cumin

Directions

Blanch tomatoes, core and peel. Add tomatoes to a pot and cook until they start to break down. Add onions, garlic, peppers, vinegar and spices; continue to cook until salsa is the desired consistency or approximately 45 minutes. Remove pot from heat and stir in cilantro.

Allow to cool before serving.

Serve with corn chips, or use as a topping for omelettes, fish, baked potato, or other dishes.

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