

Restaurant Quality Salsa

If you like more heat, add more jalapeno, or add habanero! This is a fairly mild salsa, but as my husband (a self-proclaimed hot pepper connoisseur, has noticed, jalapenos vary tremendously in heat. While generally considered mild, we have come across plenty that have been as hot as habaneros. Make the recipe as it is below, taste and if you need it hotter, just add more in.)

1 28oz can whole peeled tomatoes
1/3 onion (use yellow or red, whichever you have on hand)
1 large garlic clove
1/2 jalapeno
Juice of 1/2 lime
1/2 c cilantro (stems and all...just pack it into a 1/2 cup)
1/2-1 tsp salt (to taste)
pinch sugar

Process all in a food processor. Start by only using 1/2 jalapeno and 1/2 tsp salt. Add more as needed.

