

Recipe:

Mike's Medium Salsa

Makes ~16 oz.

Ingredients

1/4 cup minced onion

1/4 cup chopped cilantro

1 - 14.5oz can of petite diced tomatoes

10 4-inch chili peppers or the equivalent volume of other favorite (remove veins and seeds, otherwise leave in to make salsa hotter)

1 clove minced garlic

1 tsp distilled white vinegar

2 tsp lime juice

Salt and pepper to taste

Preparation

1. Saute onions and peppers in medium saucepan for 3 min.
2. Add rest of ingredients and bring to a boil
3. Lower heat and simmer for 5 min.
4. Cover and let cool
5. Refrigerate leftovers



