

RECIPES BY

Gino



Jalapeño Salsa

Ingredients:

1 lb. peeled plum tomatoes

6 large jalapeño peppers (stems removed, remove seeds for milder salsa)

1 onion (quartered)

3 peeled garlic cloves

1/2 cup cilantro

1 tsp cumin

1 Tbsp lemon juice

1 Tbsp white vinegar

salt to taste

Directions:

To a pot add whole tomatoes and whole jalapeño peppers, quartered onion, peeled garlic gloves, cilantro and a dash of salt. Fill pot with enough water to cover the vegetables, bring it to a boil. Cook vegetables until tender. Transfer vegetables to a blender using a slotted spoon. Blend until smooth. Add cumin, lemon juice, white vinegar and mix well. Add salt to taste.

Cook's Notes::

For a hotter salsa substitute habanero, ghost or Carolina reaper peppers.