

Fresh Salsa

Recipe By : Real Food for Real People

Serving Size : 4 Preparation Time :0:00

Categories: Vegetables Vegetarian

Amount	Measure	Ingredient
4	large	Tomatoes - ripe
6	large	Jalapeno Peppers
2	large	Onions
1		Green Bell Pepper
5	cloves	Garlic
1	tablespoon	Salt
2	tablespoons	Sugar

Preparation Method

Using a blender or food processor, add equal amounts of each vegetable and using pulse, process just until it is still chunky. Drain, reserving liquid. Repeat until all vegetables have been processed. Mix drained salsa, adding sugar and salt. Add some of drained liquid to make it desired thickness. If it is too spicy, add more tomatoes. Refrigerate in glass container and use on tortilla chips, tacos, scrambled eggs, or as a relish.

Will keep for up to one week.