



## *Homemade Restaurant Style Salsa*



### **Ingredients:**

- 28-ounce can whole tomatoes (peeled) with juice
- Two (2) 10-ounce cans Rotel (diced tomatoes with green chilies)
- ¼ cup chopped onion
- 1 clove garlic, chopped
- 1 jalapeño, quartered and sliced thin
- ½ cup cilantro
- Juice from ½ a fresh lime
- ¼ teaspoon salt
- ¼ teaspoon granulated sugar
- ¼ teaspoon ground cumin

### **Procedures:**

1. Add all ingredients to a food processor. Pulse until you get desired consistency (was about 10 pulses for me).
2. Refrigerate for at least one hour, and then serve with your favorite tortilla chips.

**\*Note 1:** This makes a large quantity so use at least an 11-cup food processor, or work in batches.

**\*Note 2:** If you prefer a milder salsa, remove the seeds and membrane from the jalapeno before adding it to the food processor.