

Southwestern Salsa

- 2 pounds tomatoes - peeled and chopped
- 1 yellow onion -- chopped
- 2 garlic toes -- chopped
- 2 tablespoons oil
- 4 jalapeno or serrano peppers (or to taste) veined, seeded and chopped**
- 1/2 cup cilantro -- chopped
- Salt and pepper to taste

****CAUTION:** The oil from pepper skins can burn your eyes or skin. Wear gloves or wash your hands after handling hot peppers.

Place garlic, tomatoes and chiles into a blender or food processor and blend to a chunky (not smooth) sauce.

Heat the oil in a heavy frying pan, add the onion and cook until it becomes translucent, about 3 minutes. Add the blended ingredients and cook over high heat until reduced by about half. Remove from heat, add cilantro and salt and pepper to taste. Makes: 2-3 cups

For a New Mexican Salsa replace the jalapenos or serrano chilis with green chilis.

Hint: Prepare Salsa dip a few hours ahead and store in the refrigerator. This gives the flavors a chance to "mingle".