

## Cinco de Mayo Salsa Recipe

- 2 14.5 oz Cans Stewed or Diced Tomatoes
  - 1 Bunch Cilantro
  - 2 Medium Jalapeno Peppers
  - 3 Cloves Fresh Garlic
  - 3 Small Sweet Mini Peppers
  - 1 Medium Sweet Onion
  - ¼ teaspoon Salt
  - ¼ teaspoon Black Pepper
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Boil the whole Jalapeno peppers for 20 minutes in salted water. After boiling remove and discard stems, seeds, and ribs.

Crush and mince the garlic cloves.

Peel and quarter the onion.

Remove stems and seeds from mini peppers.

Remove stems from cilantro and discard, rough chop leaves.

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Put everything in a food processor and chop/mix using the pulse feature. Mix in salt and pepper to taste. Give the salsa about an hour for the flavors to blend together. Enjoy!