

# Salsa

- 1 large (#10) can whole tomatoes (you could also use diced)
- 6 serrano peppers
- 6 jalapeno peppers (the darker they are, the hotter they are)
- ½ bag mini sweet peppers
- Fresh cilantro
- 2 Tablespoons garlic powder
- 2 Tablespoons onion powder
- 2 Tablespoons garlic salt
- 1 Tablespoon salt

Wash the cilantro and trim off the stems at the bottom. You will use about 1/2 to 1/3 of the bunch, depending on how big it is.

Wash all the peppers and trim off the tops.

Put them in a covered glass dish, add ½ cup water and cook in microwave 4 minutes.

Fill the blender about 3/4ths full with the canned tomatoes (and the juice!). Add the cilantro and all the seasonings. Pulse on low about 20 seconds. Pour into container. Blend the rest of the tomatoes (use ALL the juice!) and the cooked peppers for about 20 seconds (you may have to do this in two batches). Pour into container and stir well.