

Salsa

Consumer Reports (1996)

INGREDIENTS

- 3 cloves garlic
- 2 to 6 jalapeño peppers seeded, depending on heat desired
- 4 small tomatillos about 1/2 cup
- 6 plum tomatoes diced, about 2 1/2 cups
- 1 medium onion, finely diced
- 1/2 green bell pepper, finely diced
- 2 tbs. parsley, coarsely chopped
- 2 tbs. cilantro, coarsely chopped
- Juice of 1 lime
- 1/2 tsp. salt

INSTRUCTIONS

NOTE: Certainly an equal amount of any fresh tomatoes can be substituted.

In a food processor, finely chop the garlic and jalapeño peppers. Add the tomatillos after removing their husks and washing them and chop again. Remove the mixture from the food processor bowl and combine with the remaining ingredients.

The salsa can be served immediately, but the flavors will blend nicely if it is chilled for several hours or overnight.

This is a relatively mild salsa. To turn up the heat, add more jalapeños or some cumin. Tomatillos can be omitted, but the salsa will taste more like tomato salad.