

SALSA

This is a "must have" for Rhonda's and Kris's Birthdays!
And don't forget the tortilla chips!

1 large can stewed tomatoes
1 small onion
1 jalapeno pepper seeded
½ teaspoon sugar
salt and pepper to taste
¼ - ½ red pepper flakes
juice of 1 lime
1 bunch fresh cilantro
may add a few drops of Tabasco sauce if not hot enough

I make this in the food processor, or you could use a blender. Chop onion, jalapeno, pepper flakes and cilantro <don't use the stems of the cilantro> together. Add remaining ingredients and pulse a few times, not too fine. Be careful adding pepper flakes.. taste often while mixing. Best after it's been in the fridge for a couple hours.

This recipe was given to me by Carmen Castro, when I worked at Country Manor. It's real Mexican salsa.