



## FRESH GARDEN SALSA

### INGREDIENTS

4 pounds of tomatoes, whatever kind you have on hand  
1/2 of a medium sweet onion, peeled  
2 small jalapeno peppers (more or less depending on your heat preference)  
1 medium sweet pepper  
2 garlic cloves, minced  
Large handful of cilantro or basil  
2 tsp. red wine vinegar  
1/2 of a lime, juiced  
Salt and Pepper to taste

### Instructions:

1. Roughly chop tomatoes, onions, sweet peppers and jalapeno peppers
2. Add all ingredients to the food processor
3. Pulse until desired consistency
4. If salsa is too watery for your taste, remove some liquid by straining through a small colander
5. Enjoy with chips or on your favorite dish