

Best Homemade Salsa

3 Large Tomatoes
4 Yellow Chili Peppers
2/3 White Onion
2/3 Red Onion
1 Clove of Garlic

WASH TOM AND CHILI PEPPERS, ADD TO BOILING WATER FOR ABOUT 5 OR 7 MIN. PLACE IN COLANDER AND LET COOL FOR THREE MINUTES THEN PEEL TOM AND ADD BOTH PEPPERS AND TOM TO BLENDER UNTIL IT IS LIQUYFIED.

START CHOPPING THE GARLIC AND ONIONS.

ADD ALL INGREDIENTS TO A CONTAINER AND CHILL.

OR

6-8 large tomatoes
6-8 jalapeno peppers (seeded and deveined) **If you like your salsa hot, leave some jalapeno pepper seeds in the mix.** The more seeds you add to the mixture, the hotter the salsa.
1 cup chopped red onion (yellow onion is okay if you are out of red onion, but red onion is sweeter than yellow)
1 large green bell pepper
2 tbsp lemon juice
5-6 large cloves of garlic, or 6-7 tsps of canned garlic if fresh is not on hand
1/2 cup chopped parsley, or 1/4 cup dried parsley
1/4 cup (3 ounces) tomato paste