

# Irina's salsa

## **Ingredients:**

15-20 Roma tomatoes

½ onion

½ bunch cilantro

2 limes

Assorted peppers, such as: Anaheim, Jalapeño, Serrano, Pasilla  
(I use, if fresh, 2 Anaheim, 2 Pasilla, 5 Jalapeño and 5 Serrano)

Salt

Clean cilantro, remove stems and wash.

Quarter tomatoes, removing any dark spots, green stems and other impurities.

Put both in food processor and chop until fine (do not purée!). Set aside.

Wash and clean peppers, removing some, all or none of the seeds, according to taste and "heat" of pepper.

Skin the half onion and add to the peppers and chop both in food processor.

Combine both mixtures and blend with spatula or spoon.

Add salt to taste and squeeze juice of 2 limes into salsa.

The ratio between peppers and tomatoes can be adjusted, according to personal taste.

I never use garlic in salsa, as garlic is a Mediterranean spice, not a South American.

This batch keeps fresh for about one week. The recipe can be multiplied for canning like any other tomato product.