

Homemade Fresh Salsa

- 2 -3 good vine ripe real tomatoes, chopped (Do not use hard, pale tomatoes genetically made to ripen slowly. Get good tomatoes.)
- 2 small tomatillos, chopped
- 1 / 4 onion, chopped
- 1 / 4 cup water
- 1 tsp vegetable oil
- 1 clove garlic
- 2 hot chili peppers (more or less to taste)
- fresh cilantro (a handful, about 1 / 2 cup)
- fresh lime juice (1 / 2 lime)
- salt and pepper

In a saucepan, heat the water, tomatoes, tomatillos and onion and simmer for about 10 minutes. Don't overcook.

In another small pan, sauté the garlic and chili peppers until slightly browned.

Let everything cool slightly.

Place the tomato, tomatillo and onion mixture in a food processor. Add the garlic and chili, Add cilantro. Squeeze in the lime juice. Add salt and pepper. Pulse about 30 seconds into salsa.

Enjoy