



Easy Salsa

INGREDIENTS:

- 4 Large Ripe Garden Fresh Tomatoes (diced)
 - 4 Ripe Garden Fresh San Marzano Tomatoes (crushed)
 - 2 Garden Fresh Sweet Banana Peppers (roasted, if desire smoky flavor)
 - 2 Garden Fresh Jalapeño Pepper (remove seeds & membrane)
 - 1 Garden Fresh Onion (diced)
 - 1/4 cup of Garden Fresh Cilantro (chopped)
 - 1 large Garlic Clove (crushed)
 - 1 Fresh Tree Picked Lime, Squeezed (I roll my lime on a table then poke a tiny hole squeeze for juice)
- Sea Salt to taste

DIRECTIONS:

- Add all ingredients to the blender or food processor.
- If using a blender, start on slow then quick blend until the desired blend.
- If using a food processor, pulse just until the ingredients are finely diced.
- Refrigerate before serving.
- May keep up to 1 week in the refrigerator.

While using similar and often the same ingredients, *pico de gallo* is going to be a chunkier version of *salsa*. Salsa is more liquid do to blending the tomatoes.

Pico de gallo is not made in a blender or food processor and is made by dicing up the ingredients.

Note: May substitute all garden-fresh ingredients with store-bought or canned.

15 ounces crushed San Marzano tomatoes (1 can)

4.5 ounces diced green chiles, *mild, medium, or hot* (1 can)

Submitted by Pauline Webber

