

## SIMPLY SASSY SALSA

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Liz Corbett

1 small white onion, cut into quarters

1 medium jalapeno pepper (seeds removed for less heat)

$\frac{1}{2}$  cup fresh cilantro, stems removed

2 garlic cloves

2 Tablespoons fresh lemon juice (may sub lime juice)

2 cups grape tomatoes (may sub roma tomato, large chunks to = 2 cups)

Salt and fresh ground black pepper to taste

Process all but the tomatoes in food processor just until mixed thoroughly but not finely chopped. All half of the tomato, process just a few seconds, add last of tomato and process until desired consistency.

Options:

Mango Salsa-

Substitute 2 cups large chunks fresh mango for the tomatoes

Add one cup diced pineapple (fresh is best)

Use lime juice instead of lemon, & 1 teaspoon of salt

Serve with tortilla chips or to accompany burritos, tacos, etc.

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Ep.#2

Liz Corbett, Producer & Host

