

Homemade Salsa

29 ounces crushed tomatoes-canned
14 1/2 ounces stewed tomatoes-canned
14 1/2 ounces diced tomatoes-canned
14 1/2 ounces Rotel® tomatoes & green chilies
2 teaspoons salt
1/2 bunch cilantro
1/2 large sweet yellow onion-chopped
7 ounces canned pickled jalapeno peppers
1 medium lime-juiced

Drain the jalapeno peppers and place in a blender or food processor. Add the cilantro and the stewed tomatoes (juice and all). Blend until the peppers and cilantro are chopped to the desired consistency.

Pour into a large bowl and add the remaining tomatoes (juice and all).

Add the onions and lime juice and mix.

NOTES:

The cheap, generic (Always Save brand) canned tomatoes work just fine.

I don't like too much onion in my salsa so I used about 1/2 of a large yellow onion.

I also add about 1/2 teaspoon of garlic powder.

The salsa can be used right away but it is better if you let it sit in the refrigerator for a few hours in order for the flavors to combine.