

GOURMET FISHING

Season I - Episode SS7



SUPER-SHORTS

Free Download

Subscribe to our YouTube channel - Gourmet Fishing



Home-Made Salsa



Host, Chef & Guide, David Murray



Home-Made Salsa



1 can, 28oz, Whole Peeled Tomatoes & juices

1 Sweet onion, rough cut

2 Cloves Garlic, rough cut

Juice 2 Limes

Zest 1 Lime

1/4 cup fresh cilantro

2 Jalapeños or 3 Cayenne Peppers

1 Tbs Salt

1 Tbs Sugar

Combine all in a blender or food processor.

Pulse until the desired consistency is reached. Let rest in a covered non reactive bowl in the refrigerator for at least 2 hours, overnight preferably, before serving with chips.

You can add more or less peppers depending on your spicy tolerance...

