

RESTAURANT STYLE SALSA

Recipe adapted from The Pioneer Woman Blog

- 2 cans (10 oz) Rotel
- 1 can (28 oz) whole tomatoes with juice
- 1 clove garlic, minced
- 1 whole jalapeno, quartered and sliced thin (remove seeds if you'd like less heat)
- ¼ cup onion, chopped
- ¼ tsp sugar or ½ tbs honey
- ¼ tsp salt
- ¼ tsp ground cumin
- ½ cup cilantro (more to taste)
- Juice from half of a lime

1. Combine Rotel, whole tomatoes, garlic, jalapeno, onion, sugar (or honey), salt, ground cumin, cilantro and lime juice to a blender or food processor.
2. Pulse mixture until you get the consistency you'd like! Test seasonings with a tortilla chip and adjust as needed.
3. Refrigerate salsa for at least an hour.

