

## Salsa

Make about 3 cups

Susan Crowley and Bill Taylor  
Las Vegas Good Sams

### Ingredients:

- 1 15-oz petite diced tomatoes
- 1 7-oz can El Pato tomato sauce
- 3 serrano chili peppers (stem removed - with seeds)
- 2-3 jalapenos chili peppers (stem removed - seeded)
- 1 onion (cut into chunks)
- 2 cloves garlic
- 1 whole lime
- ½ to ¾ bunch cilantro (to taste)
- Salt to taste

### Preparation:

In a food processor or blender: add diced tomatoes, garlic, chili peppers and onion. Pulse until veggies are finely chopped. Add cilantro and squeeze the lime into the mixture. Pulse again.

Pour blended veggie mix into a mixing bowl. Stir in salt and El Pato sauce. Mix well. Let rest in the refrigerator for at least an hour to allow chili flavors to bloom. Serve with your favorite tortilla chips and plenty of margaritas.

The faint of heart can seed the serrano chili peppers as well as the jalapenos, but the heat level as is runs at medium. It has great flavor!

