Fresh Salsa

- approximately 2 lb. tomatoes, fresh or canned
- 1 clove garlic
- 1/2 onion (I like Vidalia or other sweet onion)
- a few slices jalapeno pepper
- juice of one lime
- 8 oz. tomato sauce
- 1 bunch fresh cilantro
- salt and pepper

Using a food processor, chop garlic, onion, and jalapeno very fine, then scrape into a medium-sized bowl. Chop tomatoes as chunky as you like them. (I process the tomatoes a couple at a time, just using the "pulse" button, so that they're pretty chunky.) Add the chopped tomatoes to the bowl. Stir in lime juice and tomato sauce. Chop cilantro and stir into tomato mixture. Add salt and pepper to taste.

Recipe from Richella Parham, <u>www.ImpartingGrace.com</u>