

On the Border Copycat Salsa

uploaded by: Michelle Day at: www.michellestastycreations.com

recipe adapted from: Persnickety Plates

Here's what you need:

- 2 - 28 oz. cans crushed tomatoes
- 1/3 - 1/2 cup cilantro leaves
- juice of 2 limes
- 2 jalapenos, deveined, seeded, and minced
- 1 sweet yellow onion, diced
- 3 tsp. kosher salt
- 4 garlic cloves, minced on a microplane
- 1 Tbs. cumin
- 1/2 tsp. cayenne
- 1 tsp. crushed red pepper
- 15 grinds of the peppermill
- 1 - 2 tsp. Cholula hot sauce (optional for heat)

Place everything in the food processor or blender and turn on high for a minute or until everything is incorporated.

This salsa is so yummy but was missing a little something even with the jalapenos it needed a little more kick for us so we added the Cholula and it was the perfect addition.

I love this type of salsa because you can really make it your own by adding what you like.

This made a huge batch of salsa too. You could easily share this with friends :)

Serves 7 - 8 cups

Enjoy!