

# Sheree's Easy Salsa

## Ingredients

2 (14.4 ounce) cans petite-diced tomatoes

1 chili, seeds and ribs removed (I like to use roasted anaheim chilies because my neighbor grows amazing ones! But when I'm out of those I've used jalapeños, canned green chilies, even just thrown in some Tabasco. This is the "heat in this dish, so however hot you want your salsa, add enough of this ingredient to do it!)

1/2 onion, quartered

1/2 bunch cilantro leaves (I've gotten lazy and lately I just wash the cilantro and cut it, top stems and all, into 1-inch pieces. Don't get TOO much stalk in it though or your salsa ends up stringy. Delicious, but stringy.)

1 tablespoon fresh lime juice, or to taste. (I use way more lime juice. It's delicious in this!)

Salt to taste (I probably use 1-2 teaspoons)

Minced Garlic. I don't know how much. A lot. Maybe a heaping tablespoon?

## Directions

Pour 1 can of tomatoes into a blender, and add the chilies, onion, cilantro leaves, lime juice, garlic, and salt. Blend until fairly smooth. Pour into a bowl and add the second can of tomatoes. Stir until combined. Taste and adjust seasonings to taste by adding more lemon juice and salt. This is where the trouble begins for me because the salsa is fresh and the chips are out to "make sure the salsa is just right"...

Let the salsa rest for 1/2 hour before serving to allow the flavors to blend. Yeah. Right.

I actually double this recipe for my family of 6. It lasts a long time and we eat a lot of salsa. Plus, I need some left for the family after I've made sure the salsa is just right.

Enjoy!