

Fiesta Salsa

(Makes about 4 cups)

Ingredients:

1 8oz. can stewed tomatoes, well drained
1 small onion, quartered
4 large garlic cloves
1 jalapeno chile, stemmed, seeded
1 small bunch cilantro, stems trimmed
2 large tomatoes, seeded, quartered
½ 4 oz. can diced green chiles
3 large green onions, chopped
½ tbsp. ground cumin
1-½ tbsp. fresh lemon juice
2 tsp. fresh lime juice
salt and pepper
tortilla chips

Directions:

Process stewed tomatoes, onion, garlic cloves, jalapeno and half the cilantro in processor to chunky puree. Transfer mixture to large bowl. Place fresh tomatoes, diced green chiles and remaining cilantro in processor. Blend until tomatoes are finely chopped. Add to mixture in large bowl. Mix in green onions, cumin, lemon, and lime juices. Season salsa to taste with salt and pepper. Cover and chill until cold, from 1-4 hours. Serve with tortilla chips.

Suggested Wines: Riunite Lambrusco or Lancellotta

