

Tomato Salsa

by Jackie Graff

Serves 8

4 c tomato
3 jalapeno peppers, seeds removed
3 garlic cloves, minced fine
1 onion
juice from 2 limes
2 t sea salt
1 T ground cumin
1 T chili powder
1 cup sun-dried tomatoes soaked in warm water
Cilantro leaves, whole
Basil Leaves
½ a red and yellow bell pepper, seeded



Place the tomato in a food processor and chop into small pieces, set aside in a bowl.

Put the jalapenos, garlic, onion, lime juice, salt, cumin, chili powder and your desired amount of cilantro & basil into the food processor and chop until very fine. Pour this mixture into the bowl with the tomato.

Next, chop the peppers in the food processor until fine and put them in the bowl with the tomato.

Finally, put the sun-dried tomato into the food processor and process until it's smooth like tomato paste. Then mix this paste with the salsa in the bowl.

Flavors are best if they've blended for a few hours.

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