



# Salsa

*Starters*

**Prep Time:** 10 minutes **Cook Time:** 5 minutes **Total Time:** 15 minutes **Difficulty:** Easy **Servings:** 2 1/2 to 3 cups

## INGREDIENTS

**10** Roma tomatoes  
**4** jalapeños  
**4** cloves of garlic  
**1** cup of cilantro  
**1** sweet onion  
Juice of one lime  
**1** teaspoon of kosher salt  
**1/4** teaspoon of black pepper  
**1/4** teaspoon of ground cumin  
**1** tablespoon of honey

## DESCRIPTION

Fine, mild salsa with a hint of heat and sweetness.

## DIRECTIONS

Cut the Roma tomatoes in half and clean them, removing all seeds and internal flesh so only the external portion of the tomato remains. Then, cut the jalapeños in half and remove the veins and seeds. Set them aside. Cut the onion into quarters. Next, juice one medium lime and discard the fruit, and then clean four cloves of garlic.

In a food processor or blender, layer the tomatoes, jalapeños, onions, garlic, and cilantro to create several layers. Pour the lime juice in and then add the salt, black pepper, and cumin.

Pulse the food processor or blender to begin blending the ingredients. Once the ingredients start to blend, add the honey. Continue to pulse to combine the ingredients. Be sure not to overblend to create a liquid. Taste the salsa and add more honey, cumin, salt, or pepper to taste.

The goal is a very fine salsa, not chunky, but not a 'soup.' The end product should hold up well on a chip.