



# RECIPE



FRESH SALSA FROM SHANNON'S KITCHEN

## INGREDIENTS

1/2 Lime

1/4 tsp Ground Cumin

1 tsp Minced or Crushed Garlic

1 Yellow Chile Pepper

1/2 Cup Fresh Cilantro Leaves

10 Roma Tomatoes

1/2 Large Sweet Onion

## NUMBER OF SERVINGS

one large bowl

## TIME TO PREPARE

20 min

## TIME TO COOK

none

## TOOLS NEEDED

food processor

## PROCEDURE

### Salsa Directions:

Grind the lime juice, Cumin, garlic, pepper, and cilantro in a Cuisenart.

Mix really well, and pour into a bowl.

### 10 ROMA TOMATOES:

Slice tomatoes into quarters the long way.

Grind 2 tomatoes at a time, just until they are in pieces, but NOT liquified!

### 1/2 Large Sweet Onion:

Slice into chunks, then process in Cuienart.

Make sure they are only processed into tiny chunks, not liquid.