

# Mrod's Famous Salsa

## Step 1—Get ingredients

1. 2 to 4 Fresh jalapenos (not Serrano peppers)
  - a. The amount depends on how hot you want it—Martin likes 4
    - i. 2 Jalapenos = Thai 1 hotness
    - ii. 4 Jalapenos = Thai 4 hotness
2. Fresh Cilantro—1 batch
3. 2 8oz cans (or 1 large 28 oz) of diced tomatoes (not the Italian type, just plain)—see picture
4. 1 large white onion
5. One small can of Mexican tomato sauce (7 oz)—see picture
6. Garlic salt only

## Step 2—Pre Prep:

- 1) Remove stems, be careful not to make a hole in the end of the Jalapeno.
- 2) Boil Jalapenos until they turn color and are soft to the touch (approx. 20 minutes), set aside to cool. Do this step 30 minutes prior to the start of class.
- 3) Dice white onion—need 2 cups.
- 4) Dice Cilantro—need ½ to 1 cup, depends on what you like
- 5) Have normal size blender ready to go

## Step 3—Cooking

- 1) Put Jalapenos in blender, purée
- 2) Add half can of diced Tomatoes—assuming you have 28oz can
- 3) Add 1 cup of onion
- 4) Add half Cilantro
- 5) Quickly mix, I mean “quickly”. Like for 2 seconds.
- 6) Add remaining diced Tomatoes
- 7) Add 1 cup of onion
- 8) Add ¼ can of small Mexican Tomato sauce
- 9) Add more Cilantro
- 10) Add 2 to 2 Teaspoons of Garlic Salt depending on your liking
- 11) Quickly mix, I mean “quickly”. Like for 2 seconds.
- 12) Enjoy!