

It's Salsa Time

Courtesy of Carole's Creations

Prep Time: 15 minutes

Cooking Time: none

Makes: 2 cups

CChints: This is easy to make and it all comes together in your food processor in minutes. It can be made a day in advance and refrigerated until needed or make it and serve it immediately. The flavors will continue to get to know each other the long it can sit before serving. If you like doesn't want to release its juice, cut it in half and put it in the microwave for 10 seconds and try again.



1/2 of a medium sweet onion like a Vidalia or Walla Walla, etc., peeled and cut into chunks

2 cloves minced garlic, fresh or from a jar

2 Tablespoon fresh lime juice, about 1 lime

1 teaspoon ground cumin

1/2 teaspoon smoked paprika

1/2 + 1/4 teaspoon sugar

Pinch of red pepper for very mild or increase to 1/4 teaspoon or more for more heat.

1/2 teaspoon Italian seasoning

2 tablespoons chopped fresh cilantro

15 ounce can diced tomatoes, drain off about 2 Tablespoons of the liquid

Pinch of salt

Garnish - 1 green onion, chopped

Serve with your favorite tortilla chips, we like the multi-grain ones

Get out your food processor and add the onions through salt and pulse several times until the onions and tomatoes are well chopped. Or if you like your onions smaller than the tomatoes, leave the tomatoes out. Pulse the onion mixture until they are just about the texture you want and add the tomatoes and continue to pulse until the tomatoes are just right. Pour into a serving bowl and enjoy or pour into a bowl, cover and refrigerate until ready to serve.

Garnish with green onions and serve with chips. It will stay fresh if refrigerated for 4-5 days.