

# SNAPPY *Salsa*

2 cans (14 ½ oz)	tomatoes (“diced” work well)
1	green pepper, coarsely chopped
2 cloves	garlic, crushed or minced
juice of ½	lemon (use 2 Tbsp. reconstituted if you’re in a hurry)
1 tsp	salt (we like RealSalt)
¼ tsp	cumin
½ tsp	celery salt
1 Tbsp	olive oil
1 small handful	fresh cilantro
¼ - ½	jalapeno pepper, ribs & seeds removed for less heat (may omit)

- 1 Put all ingredients in the blender or food processor.
- 2 Pulse several times until mixed.
- 3 Ready to serve!

**TIPS** Some people like the taste of cilantro, some don’t. Try using it the first time. If the taste doesn’t suit you, you can always leave it out next time.

Tastes better after sitting for a few minutes to a few hours.

I used to painstakingly chop pounds of tomatoes for my salsa, but this recipe tastes just as good. If you have plenty of fresh tomatoes, that always works of course.

## SERVING IDEAS

Serve with whole-grain chips like Salba or other whole-corn tortilla chips.

This is a great dish to serve at a get-together. I’ve never served this without at least one person asking for the recipe.