

# Cooked Tomato Salsa

Amount	Measure	Ingredient - Preparation Method
2	medium	tomatoes - cored and cut in half
1		jalepeno or serrano - stemmed and chopped
5	cloves	garlic - peeled
1 1/2	teaspoons	salt
1/4	cup	water
2	teaspoons	olive oil

Put tomatoes, pepper, garlic, salt and water into a blender. Puree.

Heat oil in a saucepan over med-high heat. Pour puree into pan. Bring to a low simmer and cook, stirring occasionally, until it completely changes color from light to dark, about 15 minutes. Remove from heat.