

# Sizzling Salsa

Amount	Measure	Ingredient - Preparation Method
1	large	tomato
9		serrano pepper
1	small	red bell pepper
1/2	medium	onion
6	stalks	cilantro
2	cloves	garlic
1/2	cup	water
2	tablespoons	red wine vinegar
2	tablespoons	corn oil
1/2	teaspoon	salt

Cut the tomatoes into fourths. Remove and discard stems of serranos, then cut into halves. Cut the onion and bell pepper into fourths. Remove leaves from cilantro and discard stalks. Place tomatoes, serranos, bell pepper, onion, cilantro and garlic in blender. Add water and vinegar and chop at medium speed until reduced to small chunks.

Add oil, salsa and salt to a skillet and bring to a low boil. Continue to boil for 4-5 minutes, stirring frequently. Cool and store in covered jar in fridge.