

Tijuana Salsa

Servings : 4

| Amount | Measure | Ingredient - Preparation Method |
|--------|------------|--|
| 1 | pound | firm roma tomatoes |
| 2 | | red jalepeno peppers - seeds and veins removed |
| 1/3 | medium | white onion - coarsely chopped |
| 2 | cloves | garlic |
| 1/2 | cup | cilantro |
| 1 | tablespoon | apple cider vinegar |
| 1 | tablespoon | olive oil |
| 1/2 | teaspoon | ground oregano |
| 1/2 | teaspoon | chile powder |
| 1 | teaspoon | red pepper flakes |
| 1/4 | teaspoon | kosher salt |

Coarsely chop all ingredients. Put in blender and puree until well mixed. Texture should be runny, with chunks of tomatoes resembling the consistency of oatmeal. Serve fresh as a dip, or a compliment to just about anything. This salsa will keep refrigerated for about 24 hours.