

Salsa (Firehouse)

[Tim LaFuente](#)

[Food Network.com](#)

Yield: 2 Cups



Ingredients

3 Roma tomatoes
3 jalapeno peppers
2 Serrano peppers
½ cup cilantro, unpacked
½ lime, juiced
2 teaspoons white vinegar
1 large clove garlic
1 teaspoon salt
½ teaspoon ground cumin
14½ ounces canned tomatoes, drained and juice reserved

Cooking Method

Put the first 9 ingredients into a food processor along with just the juice from the canned tomatoes.

1. Process on low for about 10 seconds, until mixture is evenly chopped and mixed well.
2. Add the tomatoes and process them into the salsa.
3. This should take about 5 seconds at low speed.
4. Pour salsa into a bowl and serve with tortilla chips.