Fresh Salsa Picante

Description

Preparing fresh salsa picante from scratch is easy. Why buy the store bought salsa when you can make a fresh batch of salsa picante in minutes.

Summary

Yield: 6
Prep Time: 10 minutes
Category: Salsas
Cuisine: Mexican

Ingredients

- 1 lb fresh tomatoes (about 4 medium)
- 1 red onion, coarsely chopped
- 1 clove garlic
- 2 jalapeno chiles, peeled and seeded
- 1/2 tsp sea salt
- 1 bunch cilantro, finely chopped
- 2 tbsps fresh lime juice

Instructions

Cut tomatoes in half. Place onions, garlic and tomatoes in a food processor. Pulse to blend until tomatoes are chopped, but be careful not to puree. Add jalapeño chiles and cilantro. Pulse a few more times to mix.

Add sea salt and lime juice and mix thoroughly.

Makes about 2 cups.

Notes

For a milder salsa picante, reduce to 1 (or 1/2) jalapeño chile.

Salsa Picante translated simply means *hot sauce* (salsa is sauce, picante is hot). For some, this fresh cut salsa may be more of a *pico de gallo* style salsa, which is always uncooked.

For the familiar *salsa picante* that comes in a bottle (like Pace Picante), you can blend to a smoother texture in the food processor. Then bring to a boil, reduce heat and simmer for about 10 minutes to cook the salsa. Cool and serve at room temperature.

For certain dishes, I prefer the more pureed, cooked style, for example, over huevos rancheros.