

Restaurant Style Salsa

Makes 12 servings (This recipe makes a lot of salsa- feel free to halve it if you're not serving a large group.)

Ingredients:

- 1 can (28 ounce) whole tomatoes with juice
- 2 cans (10 ounces each) Rotel (or other brand of diced tomatoes and green chiles)
- 1/4 cups chopped onion
- 1 clove garlic, minced
- 1 whole jalapeno, quartered and sliced thin (*I removed the seeds from mine and thought my salsa had just the right amount of spice*)
- 1/4 teaspoon sugar
- 1/4 teaspoon salt
- 1/4 teaspoon ground cumin
- 1/2 cup cilantro
- Juice from 1/2 of a lime

Directions:

Note: This makes a large batch of salsa, so be sure to use a 12-cup food processor, or you can process the ingredients in batches and then mix everything together in a large bowl.

1. Combine all ingredients in a blender or food processor. Pulse until you get the salsa to the consistency you like- about 10-15 pulses worked for me. Test seasonings with a tortilla chip and adjust as needed.
2. Refrigerate salsa for at least an hour. Serve with tortilla chips.

Recipe from [The Pioneer Woman](#)

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