



**THEFOODMERCENARY**

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**FISH FEAR MY NAME!**

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## **MEXICAN SALSA**

<b>DICED TOMATOES – CANNED</b>	<b>two 28oz cans</b>
<b>ROASTED OR GRILLED PABLANO PEPPERS</b>	<b>one large peeled &amp; seeded &amp; diced</b>
<b>ROASTED OR GRILLED JAPEPENO PEPPERS</b>	<b>one large peeled &amp; seeded &amp; diced</b>
<b>DICED ONION</b>	<b>1 ½ cups diced</b>
<b>CHOPPED GARLIC</b>	<b>2T fresh</b>
<b>CHOPPED CELANTHRO</b>	<b>¼ bunch</b>
<b>TOMATO JUICE</b>	<b>1 cup</b>
<b>FRESH DICED TOMATO</b>	<b>1 cup</b>
<b>COMINO</b>	<b>1T</b>
<b>OREGANO</b>	<b>2t</b>
<b>SALT</b>	<b>2t</b>
<b>BLACK PEPPER</b>	<b>2t</b>
<b>SMOKE SEASONING- OPTIONAL TO TASTE</b>	

**Saute onion until browned with enough oil to prevent sticking (veg., corn, canola, etc). Add garlic for only seconds, until hot. Add tomatoes, juice, and all seasonings except cilantro. When the sauce boils, add cilantro. Simmer for 3-5 minutes and turn off & cool. Shelf life is approximately 2-3 weeks if stored at 40 degrees or below in clean air tight container.**