




Bank Kitchen Recipe: Fresh Garden Salsa

Servings: 5-7 people Submitted by Shalia 

Ingredients: 4 cans (14.5 oz.) petite diced tomatoes, 2 large jalapeño peppers--diced, 2 to 4 small chili peppers--diced, 1 large white onion--diced, 1/4 cup of white vinegar, cilantro and salt and pepper to taste.

Cooking Instructions: Bring all ingredients to a low boil for 20 minutes. Remove from heat; allow to cool. Store refrigerated in an airtight container overnight prior to serving. NOTE: leave seeds from peppers in salsa for spicier mixture. For smoother texture, purée recipe in food processor or blender until desired consistency is achieved. Serve with corn torilla chips.