



Texas Salsa Recipe

28 oz. can of diced tomatoes
1 white onion
2 cloves of garlic
2 jalapeños
2 serranos
1 Tbsp. of salt

**Warning, this makes a very spicy salsa so some of you might want to reduce the number of peppers.*

Drain the juice off of the can of tomatoes. Slice or dice the onion, garlic and peppers and place them into a food processor or blender. Pulse the processor or blender to get the ingredients blended and diced smaller, but do not over blend them. You do not want a puree. Drop in the tomatoes and salt then blend to desired consistency. In Texas, we prefer a chunky salsa, not watery or saucy.

**Tip: the salsa is always better the next day after it has chilled in the refrigerator.*

Recipe by Brett Stacks, Mechanical Segment Manager of eVolve MEP and member of the award-winning Knuckle Draggers BBQ competition team.