

Piece be the Journey

Alan's Salsa

Yield: 5 cups

INGREDIENTS

- 2 (14.5-ounce) can Mexican stewed tomatoes
- 1 (4-ounce) can green chiles
- 5 large tomatillos, husks and stems removed, quartered
- 5 medium cilantro stems
- 1 jalapeño chile, stemmed, halved, and seeded
- 6 green onions
- 2 garlic clove, minced
- 1 teaspoon cumin
- ½ teaspoon chili powder
- pinch cayenne
- 3 tablespoons lime juice
- salt
- pepper

DIRECTIONS

1. Pulse stewed tomatoes, green chiles, tomatillos, cilantro, jalapeño, green onions, garlic, cumin, chili powder and cayenne in food processor until roughly chopped. Transfer to serving bowl and add lime juice. Season with salt and pepper to taste.

SOURCE: Alan's original