



AITKIN FARMERS' MARKET

Seasonal Recipes

Traditional Salsa



FEATURING FROM MARKET

WITH ASSORTMENT OF PEPPERS



SERVINGS
4 cups



PREP TIME



TOTAL TIME
25 minutes

INGREDIENTS

- 3 lbs. tomatoes, peeled, chopped, and drained
- 3/4 cup chopped onion
- 1/2 cup chopped green pepper
- 1 jalapeno or pepper or your choice, finely chopped, membranes and seeds removed
- 1-2 cloves garlic, finely minced
- 3/4 tsp. ground cumin
- 3/4 tsp. black pepper
- 3/4 Tbsp. salt
- 2-3 Tbsp. chopped cilantro
- 2 Tbsp sugar, optional

DIRECTIONS

1. Combine all the ingredients in a large pot and bring to a boil. Reduce the heat and simmer for 10 minutes, stirring often.
2. Remove from heat, let cool to room temperature, then chill for a few hours.

NOTES

1. Cut the tomatoes in half and put them cut-side down on a baking sheet.
2. Place under a hot oven broiler for 3-4 minutes; the skins will wrinkle right up when the pan is removed.
3. After the cool, the skins will peel right off.
4. For easy and fast chopping, place the onion, peppers, and garlic in a food processor and process until chopped to the desired size.



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