



Fresh Made Salsa

- 1 Large Onion (White, Yellow, or Red... your choice based upon your preference)
- 2 Heads of Garlic (You can go more or less, again, based upon your preference)
- ½ to 1 Lbs. of Tomatillos (More or less depending on how much you want to make)
- ¼ to ½ Lbs. of Tomatoes (Your choice, just get red, ripe, juicy tomatoes)
- 1 ½ to 2 Lbs. of Jalapenos (More or less depending on how hot you want it)
- ¼ to ½ Lbs. of Serranos (More or less depending on how hot you want it)
- 4 to 12 Habaneros (More or less depending on how hot you want it)
- 1 Bundle of Cilantro (Dice about half of the bundle, again, depends on your preference)
- Fresh Lime Juice or Lemon Juice to taste
- Hot Water
- Salt to taste

Preheat the Oven to 400 Degrees. Peel and quarter the onion, cut the garlic heads in half, and wash and dry the tomatoes and tomatillos. Pull the stems off of all of the jalapenos, serranos, and habaneros. Take 2 large cake pans and put about 4 tablespoons of vegetable oil in both. Place the onions, tomatillos, tomatoes, garlic and habaneros in one and the jalapenos and serranos in the other. Coat all of the vegetables in the oil and bake the tomato pan for about 45 minutes and the jalapeno pan for about an hour and a half. Allow all of the vegetables to cool. Once cooled, place an even mixture from both pans in a blender with some hot water, salt, cilantro, and lime juice and blend. Pour blended mixture in a large bowl and repeat until everything has been blended. Taste the mixture in the bowls and add more salt, lime juice, and cilantro if needed. Jar and serve as needed and enjoy!